



JOSEPH JEWELL

— 2015 —

PINOT NOIR

Rubies

Russian River Valley

For each vintage, we select the three best barrels and age the wine for 18 months in French Oak before bottling without fining or filtration. Our goal is to capture the purity and precision of each vintage from our home here in the Russian River. We combine fruit from our Hallberg, Starscape and Bucher sites to highlight the terroir of the region. The result is a deep ruby wine, with earthy aromas and a soft palate that dances with flavors of cherries, currants and pomegranate and finishes with a citrus zest. Our Rubies cultivates a cult following year after year.

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

25% Hallberg Vineyard: Clones 777 and Pommard 5

25% Floodgate Vineyard: Clones 777, 667, 115 and Pommard 4

25% Bucher Vineyard: Clones Swan & Pommard

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

08/08 - 8/20 24.2- 24.8

FERMENTATION TIME

7-14 days

PUNCH DOWNS PER DAY

3 per day

TYPE/SIZE OF FERMENTATION VESSEL

Temperature controlled, stainless steel open top tanks

TYPE OF FERMENTATION

100% destemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

33% New French oak

Francois Freres and Rousseau

BARREL AGING

18 months

FINISHED WINE DETAILS

ALCOHOL

13.4 %

PH

3.62

TITRATABLE ACIDITY

5.8 g/L

FILTRATION

Bottled unfinned unfiltered

BOTTLING DATE

March 31st 2017

CASES PRODUCED

3 Barrels