



JOSEPH JEWELL

— 2017 —

PINOT NOIR

Rubies

Russian River Valley

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

25% Hallberg Vineyard: Clones 777 and Pommard 5

25% Starscape Vineyard: Old Vines - Martini Clone

25% Bucher Vineyard: Clones Swan & Pommard

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

08/28 - 9/02 - 9/05 23.9-25.4 Brix

FERMENTATION TIME

14 - 16 days

PUNCH DOWNS PER DAY

2 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

Rousseau HBC ML

BARREL AGING

18 months

FINISHED WINE DETAILS

ALCOHOL

13.3%

PH

3.59

TITRATABLE ACIDITY

6.1 g/L

FILTRATION

Bottled unfined unfiltered

BOTTLING DATE

February 12th 2019

CASES PRODUCED

3 Barrels