



JEWELL

2018 *Emerald*

PINOT NOIR

HUMBOLT COUNTY

TASTING NOTES

Savory and balanced, our 2018 Emerald greets with a blushing garnet hue and beckons with aromas of dried pomegranate, wild raspberries, dried orange peel, wild sage, wild pennyroyal, morel mushrooms, redwood forest floor. The palate is alive and full with flavors of intense dark blackberry, tart black currant, orange zest, wild pennyroyal, cooling menthol, alfalfa hay, soft dusty tannins, and river rock minerality that gives way to a luscious lingering finish.

WINEMAKER NOTES

Every year I select my favorite barrels of Pinot Noir from Humboldt County to be designated for the Emerald bottling. This year the Emerald consists of two-thirds of Ryan Vineyard and one-third of Alderpoint Vineyard fermented with 12% whole clusters. Aged in 66% once used French oak, no new oak, for a total of 18 months.

I love the way the two vineyards contrast each other. Alderpoint Vineyard fruit is always very elegant and red fruit-driven with minerality and the Ryan Vineyard fruit is very structured with supple tannins, darker fruits, and a charming savoriness. I'm excited about this wine and I think that if you have patience, like all the Jewell wines, it will continue to age gracefully over the next decade.

FERMENTATION

Harvested - 9/23/18 - 10/05/18
23.6 brix
Fermented for 14 days in Sbins
2 punchdowns per day
12% whole cluster
13.8% ABV | 3.62 pH | 5.9 g/L TA

VINEYARDS

66% Ryan Vineyard
33% Alderpoint Vineyard

BARRELS

33% New French Oak
Rousseau HBC ML
18 months

Bottled unfinned & unfiltered on February 13, 2019

