



JEWELL

2018

Rubies

PINOT NOIR

RUSSIAN RIVER VALLEY

TASTING NOTES

The 2018 Rubies embodies the beauty of a fantastic growing season. With its alluring ruby hue it beckons you with aromas of amaro cherries, navel orange, cotton candy, wild fennel flower, eucalyptus, black river rocks, dried leather. Then its fine tannins tantalize and mouth-watering acidity with flavors of sweet red cherries, ripe strawberries, blood orange zest, chalky minerality, and dried barn wood fill your palette. The bottle will be empty very quickly!

Share accordingly.

WINEMAKER NOTES

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. The 2018 vintage is made up of three vineyards, Bucher, Hallberg, and 800 Vines, consisting of four clones of Pinot Noir, 115, 777, Pommard, Swan aged in 25% New oak, no whole cluster fermentation.

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 unfined & unfiltered on February 13, 2019

