



JOSEPH JEWELL

— 2017 —

Pinot Noir

Hallberg Vineyard

Russian River Valley

TASTING NOTES: This glistening garnet wine greets you with alluring aromas of boysenberry, blueberry, and sweet almond. On the palate, deep concentrated flavors of blackberry, coffee, and cola enhance the balance found in its soft tannins and medium body.

WINEMAKER NOTES: This is our 8th release from the Hallberg Vineyard. When we started working with Hallberg back in 2010 the vines were 7 years old and at the time of harvest in 2017 they were 14 years old. We have seen what vine age can do to a wine and this vintage speaks to the maturity of the vines. The vines are still dry farmed, and they only receive water in the form of rainfall. When you combine those two factors, dry farming and mature vine age, we get great balance, concentration, and depth of flavors that always continue to impress us.

“This classic Russian River Valley pinot noir comes from a vineyard in the Green Valley, just north of Sebastopol, where Brice Cutrer Jones converted an apple orchard to pinot noir vines. Dry farmed on Gold Ridge soil, it’s now the home vineyard for his Emeritus wines, and the source for this classic Russian River Valley pinot noir. Generous from the moment it’s first poured, with a brash gaminess to its tannins, it develops clarity as it opens with air. Silky and bold, with flavors of ripe cherries and tart cranberries.”

– Wine & Spirits Magazine

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

Hallberg Vineyard Clones: 777 and Pommard 5

YEAR PLANTED

2003 & 2004

IRRIGATION

Dry Farmed TOTAL TONS ACQUIRED

5.19

VINEYARD ORIENTATION

North South Rows, 1 meter by 2 meters

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

2.54 Tons per acre

SOIL TYPE

Goldridge Soil

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

9/2/2017

FERMENTATION TIME

17 days

PUNCH DOWNS PER DAY

2

TYPE/SIZE OF FERMENTATION VESSEL

Temperature controlled, stainless steel open top tanks

TYPE OF FERMENTATION

destemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

37.5% New French oak. Rousseau barrels and Tonnellerie

Remond

BARREL AGING

11 months

FINISHED WINE DETAILS

ALCOHOL

13.5%

PH

3.52

TITRATABLE ACIDITY

6.3 g/l

FILTRATION

None

BOTTLING DATE

August 22nd 2018

BARRELS PRODUCED

7 Barrels produced