



JOSEPH JEWELL

— 2020 —

Vermentino

Raymond Burr Vineyard

Dry Creek Valley

A classic white wine varietal from northeastern Italy, our 2020 Vermentino is a mineral-driven, high-acid wine with flavors of honeydew, cantaloupe, lime zest, limestone, white flowers with beeswax texture on the palate. Paired best with oysters, fresh crab, hard cheeses, white sauce pasta, and summer greens.

Raymond Burr Vineyard sits in the northwestern hillsides of Dry Creek Valley just below Lake Sonoma. This 17-acre vineyard is tucked back in a small pocket valley off of West Dry Creek Road. Sourcing the entirety of the 4-acre block of Vermentino, we send the fruit directly to press, ferment in stainless steel tanks with minimal intervention and low sulfur at bottling.

VINEYARD DETAILS

YEAR PLANTED

1981- Grafted to Vermentino in 2017

TOTAL TONS ACQUIRED

3.3 Tons

VINEYARD ORIENTATION

Terraced in to the hillside. East west row orientation.

TRELLISING TYPE

VSP- Cane Pruned

AVERAGE CROP LOAD PER ACRE

3.4 tons per acre.

SOIL TYPE

Boomer Loam

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

8/27/2019 21.5 Brix

FERMENTATION TIME

30 days

FERMENTATION TEMP

Cold Fermentation 45 degrees

TYPE OF FERMENTATION

Stainless steel tank fermentation

FINISHED WINE DETAILS

ALCOHOL

12.9%

pH

3.41

TITRATABLE ACIDITY

6.4 g/l

BOTTLING DATE

February 24th 2021

CASES PRODUCED

162 cases