



2020 The Jewel



Harvest Dates: October 5th - 12th, 2020 | **Alcohol label %:** 14.3 | **pH:** 3.72 | **Residual Sugar (g/L):** 0.0

Winemaking

The fruit used to make the 2020 LXV Jewel was fermented and macerated on skins for 12-21 days before being pressed to barrel in a small, 12 hL basket press. These fermentations occurred in small open top fermenters that were punched down 2-3 times per day and in a 5-ton stainless steel tank w/glycol temperature control that was pumped over twice per day in order to manage extraction.

Aging

Aged in new and used French oak barriques and puncheons (~30% new) for 16 months prior to bottling.

Nose

Ripe expression of Red Fruits and Stewed Dark Fruits. Black Cherries to Red Plums. The stewed Plum rests in the core of the nose while the brighter Black Cherries dance around the outsides of the wine, really showcasing this wine's immediately noticeable depth. Sandstone. Savory aromas jump out of the glass right away right next to the fruit, accompanied by notes of dried herbs and brown leather. Lots of character! Flicker of scorched Orange Peels and light evidence of oak as cloves.

Palate

Ripe and stewed fruit confirmed. Baked Cherry, Baked Plum, Savory - Great for food!! Dry wine, Medium Alcohol (feels Medium -), medium acidity, Medium (-) Tannin. Confirmed small % of New French Oak. Beautifully balanced wine as well as oak integration. Restraint and Old World European wine-making style. Soft texture!