

# Pinot Noir Press



## JOSEPH JEWELL

From garage winemakers to an award-winning winery, Joseph Jewell crafts small lots of single-vineyard wines from Northern California's top sustainable vineyards.



This *Pinot Noir Wine Club* feature comes from Joseph Jewell, a duo of young, *garagiste*-style winemakers specializing in single-vineyard wines from Sonoma and Humboldt Counties. Founded by Micah Wirth and Adrian Manspeaker in 2006, Joseph Jewell Wines may have started in a small garage in Windsor, California, but today the ultra-boutique winery has an award-winning reputation and stands as one of the crown jewels (no pun intended) of Sonoma wine country.

Micah Wirth is the fourth generation in a family of wine pioneers. His father was the winemaker at Sonoma's Preston Vineyards, and starting at the age of 8, Micah would accompany him to work where he anxiously learned the basics of winemaking. Once he was old enough, Micah enrolled in enology classes at the heralded UC Davis campus, which only fueled his passion. After graduating and working a number of grueling 15-hour days at harvest internships, he landed a winemaking position at Gary Farrell Winery. Over the next seven years, Micah worked his way up to Cellar Master and gained the ambition he needed to start his own label.

In 2006, Micah teamed up with friend Adrian Manspeaker and founded *Joseph Jewell*. Adrian worked in construction with a business background, but he was always fascinated by winemaking and jumped

at the chance to join the industry.

The winery name, *Joseph Jewell*, is a combination of the duo's middle names (Micah *Joseph* Wirth and Adrian *Jewell* Manspeaker) and the coat of arms on the wine label depicts a mystical dragon that represents both of their Scottish heritages.

Since starting out, Micah and Adrian have remained dedicated to their original winery vision of crafting vineyard designated wines from Sonoma and Humboldt Counties. They seek out growers who use sustainable farming practices and work closely with the property owners to monitor the fruit's progress and the distinctive character of the sites. Hallberg Vineyard, the source for this month's featured wine, is located in the Green Valley of Sonoma and produces some of the finest Pinot Noir in the region. Joseph Jewell is one of the few wineries with access to Hallberg's fruit and consistently makes wines with brilliant expressions of the vineyard.

Micah and Adrian still serve as the sole employees and co-winemakers of the operation and currently produce single-vineyard Pinot Noir, Chardonnay, Zinfandel, and a Rose of Pinot Noir. With a number of prestigious awards already to their name, they look forward to a promising future while building the growing Joseph Jewell brand.



## ABOUT THE WINEMAKERS

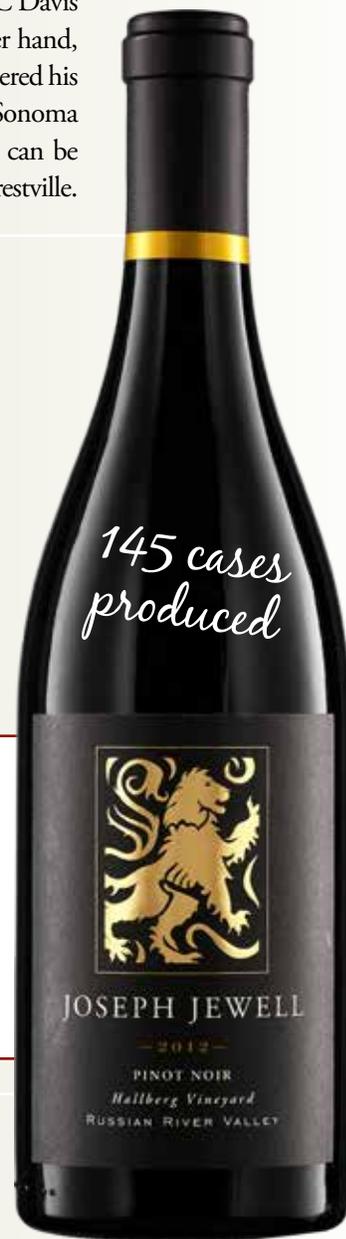


Micah Wirth and Adrian Manspeaker are the co-winemakers in their joint venture of Joseph Jewell. Their intense drive and commitment to quality are apparent in every detail of their work, and with many 90+ rated wines already to their name, it's safe to say these guys are making a great team. Micah learned the basics of winemaking from his father, and went on to study enology at UC Davis and work for the well respected Gary Farrell Winery. Adrian, on the other hand, learned winemaking from Micah, his friend and business partner. He furthered his practice by taking classes at UC Davis and working harvests for various Sonoma wineries. The wines are made at Peay Vineyards in Cloverdale and they can be tasted and enjoyed at the new Joseph Jewell tasting room in downtown Forestville.

## JOSEPH JEWELL 2012 PINOT NOIR Hallberg Vineyard, Russian River Valley, Sonoma County

This is a luscious, hearty Pinot Noir from the esteemed Hallberg Vineyard, nestled in the Green Valley of Sonoma's Russian River Valley. Inviting aromas of dark cherry, bright raspberry and spice lead into a soft, well balanced palate with effusive red fruit flavors, supple tannins, and a long lasting finish with hints of cherry cola. Try pairing the Joseph Jewell 2012 Hallberg Vineyard Pinot Noir with roasted chicken dishes, pork tenderloin, or barbecued salmon. Aged in oak. Enjoy now until 2020.

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## RECIPES FOR PAIRING

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