



# BARBERA

NORTH COAST

2006

<b>Harvest Date:</b>	<b>October 17 &amp; 27</b>
<b>Brix at Harvest:</b>	<b>25.6</b>
<b>pH:</b>	<b>3.60</b>
<b>Titrateable Acidity:</b>	<b>.72g/100ml</b>
<b>Residual Sugar by weight:</b>	<b>.28%</b>
<b>Alcohol volume:</b>	<b>15.5%</b>
<b>Release Date:</b>	<b>February 2008</b>
<b>UPC:</b>	<b>899165001010</b>

## Vineyards

Barbera hails from the hills of Northern Italy's Piemonte region. The majority of our Barbera comes from Paul's Vineyard west of Ukiah in Mendocino County. The vineyard is planted in rocky, well drained soil. Warm days and cool evening breezes provide ideal growing weather and contributes to fruit concentration and acid.

## Fermentation and Aging

Barbera are de-stemmed without crushing, a very gentle process that minimizes the pick-up of bitter components from the skins and seeds. The grapes, with seeds and skins mostly intact, are pumped to one of our temperature controlled stainless steel fermenting tanks and inoculated with a pure strain of wine yeast. The fermenting wine is tasted daily and once the desired tannin level is achieved the wine is pressed. Now free of skins and seeds, the wine is settled and then racked to barrels for 12 months on 30% new French Medium toasted oak

## Winemaker Comments

Jacuzzi Family Vineyards Barbera is crisp and vibrant with lively raspberry and cherry character along with complex tobacco notes.

**JACUZZI**  
FAMILY VINEYARDS



GENERATIONS DEDICATED TO THE ART OF DISCOVERY

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## 2003 BARBERA, CARNEROS

Best of Class, Sonoma Appellations, 88, Silver — California State Fair 2006 Wine Competition

Silver — San Francisco International Wine Competition, 2006

Silver — Sonoma County Harvest Fair, 2006

Bronze — Orange County Fair, 2006

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## 2002 BARBERA, CARNEROS

Silver — Sonoma County Harvest Fair, 2004

