

BARBERA

MENDOCINO COUNTY

2007

Harvest Date:	September 9 & October 11
Brix at Harvest:	25.3
pH:	3.57
Titrateable Acidity:	.79g/100ml
Residual Sugar by weight:	.35%
Alcohol volume:	15.0%
Release Date:	May 2009
UPC:	899165001010

Vineyards

Barbera hails from the hills of Northern Italy's Piemonte region. The majority of our Barbera comes from a 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

The Barbera is handpicked and 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



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24724 Arnold Drive, Sonoma, CA 95476 www.jacuzziwines.com