

ESTATE MERLOT

SONOMA CARNEROS

2008



Harvest Date:	October 5
Brix at Harvest:	24.2
pH:	3.83
Titrateable Acidity:	.61g/100ml
Residual Sugar by weight:	.25%
Alcohol volume:	14.5%
Cases Produced:	2,700
UPC:	899165001089

Vineyards

This wine was almost entirely crafted from grapes grown at our Jacuzzi Estate Ranch located in the fog and wind-cooled southern Sonoma Carneros growing region. These vineyard blocks range from gentle slopes to flat land – with soils varying from deep, gravelly loams to shallow (less than 18 inches) clay and loam.

Fermentation and Aging

Grapes are handpicked and de-stemmed without crushing. This gentle handling minimizes extraction of the bitter elements in the seeds and stems. Grapes are pumped to a stainless tank and inoculated with a pure strain of wine yeast. Fermentation temperature is controlled at a maximum of 85 degrees and the wine is pressed at dryness. Malolactic fermentation is completed in the primary fermenting tank. The wine is then racked and moved to barrels (approximately 30% new French and American oak) and aged for 18 months.

Winemaker's Comments

Jacuzzi Rosso di Sette Fratelli has layers of flavor...chocolate, cherry and green olive work together to create a deliciously complex and flavorful smooth wine finishing with silky tannins.

JACUZZI
FAMILY VINEYARDS



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