

# ESTATE MERLOT

SONOMA CARNEROS

2010



<b>Harvest Date:</b>	<b>October 7-8</b>
<b>Brix at Harvest:</b>	<b>24.2</b>
<b>pH:</b>	<b>3.73</b>
<b>Titrateable Acidity:</b>	<b>.74g/100ml</b>
<b>Residual Sugar by weight:</b>	<b>.25%</b>
<b>Alcohol volume:</b>	<b>13.5%</b>
<b>UPC:</b>	<b>899165001089</b>

## Vineyards

This wine was entirely crafted from grapes grown on our Jacuzzi Family Vineyards 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 loam 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 Family Vineyards Merlot 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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