



NEBBIOLO

CARNEROS

2005

Harvest Date:	October 21, 2005
Brix at Harvest:	26.4
pH:	3.22
Titrateable Acidity:	.75
Residual Sugar by weight:	.28%
Alcohol % volume:	15.0
Cases Produced:	590
Release Date:	June, 2007
UPC:	098652 370060

Vineyards

Grown primarily in the Piemonte region of Italy, Nebbiolo is often expressed as Barolo and Barbaresco. Here, we grow Nebbiolo in our Sonoma-Carneros vineyards. Blanketed with fog, often until noon, from April until Fall ensures a cool and long growing season. These grapes are often the last to be picked for the year. Several different varieties are planted in this four acre, east facing hillside. Soils are well drained Franciscan clay-loam.

Fermentation and Aging

Grapes are de-stemmed with minimal crushing. Must is pumped to a temperature controlled stainless steel tank and inoculated with a pure strain of wine yeast to ensure complete and healthy fermentation. The grapes are pressed and the juice is then moved to a settling tank. Within a few days the wine is racked from the settling tank and moved to a combination of new French oak barrels and neutral cooperage for 15 months. The wine is racked once more during the course of its barrel aging and then moved to a tank for bottling.

Winemakers Comments

As of 2001 there existed only 186 acres of this rare grape in California. Often the last grapes to be picked for the year, our Nebbiolo has generous notes of pomegranate, plum and crisp bright cherry with tobacco nuances and good acidity.

JACUZZI
FAMILY VINEYARDS



GENERATIONS DEDICATED TO THE ART OF DISCOVERY

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2004 NEBBIOLO, CARNEROS

Silver — Los Angeles County Fair, 2006

Bronze — West Coast Wine Competition, 2006

2002 NEBBIOLO, SONOMA COAST

Silver — Sonoma County Harvest Fair, 2004

