



PINOT GRIGIO

SONOMA COAST

2006

Harvest Date:	September 23 - October 6
Brix at Harvest:	24.5
pH:	3.45
Titrateable Acidity:	.64g/100ml
Residual Sugar by weight:	.02%
Alcohol:	14.5%
Date Released:	March, 2007
UPC:	098652 370046

Vineyards

The Pinot Grigio selected for this vintage comes from two of our vineyards situated in the Sonoma Coast appellation. Both are cool growing locations that yield Pinot Grigio with strong tropical and citrus flavors. Grapes were harvested when the ideal balance of flavor intensity and acidity levels were reached.

Fermentation and Aging

Grapes were gently crushed and pumped directly to a "tank press" where juice was separated from the skins and seeds (a tank press is a large stainless steel cylinder with an inflatable bag inside of it. As the bag is filled with air it pushes the grapes against the side of the press.) The juice was extracted and drained into a receiving pan along with very low grape solids and was then pumped to a stainless steel tank and chilled to 50 degrees F. The juice was racked off the remaining solids after 24 hours and pumped to another tank where a single strain of wine yeast was introduced. The wine fermented at a cool 50 degrees until most of the natural sugar was converted into alcohol. At this point the wine was settled, racked and filtered.

Winemakers Comments

Pinot Grigio is widely planted in Italy and the best comes from the Friuli region where the Jacuzzi family once lived. Our Pinot Grigio is bright, crisp and well-balanced with delicious tropical and citrus flavors.

JACUZZI
FAMILY VINEYARDS



GENERATIONS DEDICATED TO THE ART OF DISCOVERY

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