



# PINOT GRIGIO

CARNEROS

2007

<b>Harvest Date:</b>	<b>August 29</b>
<b>Brix at Harvest:</b>	<b>23.6</b>
<b>pH:</b>	<b>3.44</b>
<b>Titrateable Acidity:</b>	<b>.74g/100ml</b>
<b>Residual Sugar by weight:</b>	<b>.02%</b>
<b>Alcohol:</b>	<b>13.5%</b>
<b>Date Released:</b>	<b>September 2008</b>
<b>UPC:</b>	<b>899165001003</b>

## Vineyards

The Pinot Grigio selected for this vintage comes from our Carneros Estate Vineyard located directly behind the Jacuzzi winery. It is a cool-growing location that yields Pinot Grigio with strong tropical and peach flavors and is harvested when the ideal balance of flavor intensity and acidity levels are 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 some of the best comes from the Friuli region where the Jacuzzi family once lived. Our Pinot Grigio is bright, crisp and well-balanced with delicious pear, grapefruit and citrus flavors. The wine is dry and should be served chilled.

**JACUZZI**  
FAMILY VINEYARDS



GENERATIONS DEDICATED TO THE ART OF DISCOVERY

24724 Arnold Drive, Sonoma, CA 95476 [www.jacuzziwines.com](http://www.jacuzziwines.com)