



ESTATE PINOT NOIR

CARNEROS

2006

Harvest Date:	September 14 & 22
Brix at Harvest:	23.1
pH:	3.95
Titrateable Acidity:	.59g/100ml
Residual Sugar by weight:	.25%
Alcohol volume:	13.5%
Cases Produced:	1,940
UPC:	899165001096

Vineyards

Our Pinot Noir vineyard is planted in Sonoma-Carneros on a Southwest facing hillside. The soil is rocky and produces a small but intensely flavorful yield. Carneros is a cool growing region and well-known for producing some of California's finest Pinot noir.

Fermentation and Aging

Grapes were hand-harvested, de-stemmed and pumped directly to stainless steel fermentors. Wine yeast was introduced and fermentation began. The cap of grape solids was "pumped over" three times a day to extract color and flavor and wines were pressed shortly after dryness then settled and racked. Aging took place for six months in 30% new French dark toasted oak imparting slight vanilla and toffee flavors careful not overpower the delicate spearmint and strawberry of this varietal.

Winemaker's Comments

Jacuzzi Family Vineyards' Pinot Noir displays varietal characteristics of spearmint and lilacs in the mouth with subtle vanilla and toasted oak nuances. A nice companion to lamb or braised meats.

JACUZZI
FAMILY VINEYARDS



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