



PINOT NOIR

SONOMA COUNTY

2007

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| Harvest Date: | September 8 & October 8 |
| Brix at Harvest: | 24.8 |
| pH: | 3.82 |
| Titrateable Acidity: | .59g/100ml |
| Residual Sugar by weight: | .04% |
| Alcohol volume: | 14.0% |
| Release Date: | January 2009 |
| UPC: | 899165001096 |

Vineyards

Our Pinot Noir vineyards are planted in our Petaluma Gap blocks (72%) of the Sonoma Coast appellation and on our Estate in Sonoma-Carneros (28%) on a Southwest facing hillside. The PetGap vineyards vary from shallow hillsides to deeper and richer valley plantings. The Carneros vineyards are planted in rocky soil and produces a small but intensely flavorful yield. These cool growing regions are 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 fermenting tanks. 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 deep color, good body and complexity with varietal characteristics of spearmint and lilac on the palate and noted strawberry flavors.

Food Pairings

A nice companion to roast beef and chicken, grilled salmon or a cherry tart.

JACUZZI
FAMILY VINEYARDS



GENERATIONS DEDICATED TO THE ART OF DISCOVERY

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