

# ROSSO DI SETTE FRATELLI

MERLOT  
SONOMA COAST  
2005



<b>Harvest Date:</b>	<b>October 3-23</b>
<b>Brix at Harvest:</b>	<b>25.2</b>
<b>pH:</b>	<b>3.75</b>
<b>Titrateable Acidity:</b>	<b>.57g/100ml</b>
<b>Residual Sugar by weight:</b>	<b>.25%</b>
<b>Alcohol volume:</b>	<b>14.5%</b>
<b>Cases Produced:</b>	<b>2,800</b>
<b>Release Date:</b>	<b>January 2008</b>
<b>UPC:</b>	<b>899165001089</b>

## Vineyards

This wine was crafted from grapes grown at our Sonoma Coast ranch located in the Petaluma Gap. This vineyard is often enshrouded in early morning fog and is planted in deep, gravelly loam and shallow clay. The cool growing conditions bring out the classic herbal flavors of these grapes.

## Fermentation and Aging

The grapes are handpicked and de-stemmed without crushing. This gentle handling minimizes extraction of the bitter elements in the seeds and stems. Grapes are pumped to a stainless tank and inoculated with a pure strain of wine yeast. Fermentation temperature is controlled at a maximum of 85 degrees and the wine is pressed at dryness. Malolactic fermentation is completed in the primary fermenting tank. The wine is then racked and moved to barrels (approximately 30% new French and American oak) and aged for 18 months.

## Winemaker's Comments

Jacuzzi Rosso di Sette Fratelli has layers of flavor...chocolate, berries and spice all working together to create a deliciously complex and elegant wine finishing with silky tannins.

**JACUZZI**  
FAMILY VINEYARDS



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