

BIANCO DI SEI SORELLE

CHARDONNAY

SONOMA COUNTY

2006



Harvest Date:	September 26 – October 11
Brix at Harvest:	24.3
pH:	3.64
Titrateable Acidity:	.67g/100ml
Residual Sugar by Weight:	.72%
Alcohol Volume:	14.5%
Release Date:	February, 2007
UPC:	098652 370121

Vineyards

We sourced grapes for this exquisite wine from three vineyards. The lion's share came from our Sonoma Coast vineyards located in the southeastern portion of the region. Early morning fog (sometimes hangs until noon) is ideal for growing Chardonnay. Similarly, our Los Carneros Vineyard on the home ranch experiences cooling winds from the Pacific Ocean and fog cover during many mornings. The grapes develop big apple and pear characteristics. A small lot of grapes come from Knight's Valley in the warmest Sonoma County appellation which complements the cool grown fruit.

Fermentation and Aging

The Chardonnay was handpicked, de-stemmed and then pumped to our tank press where the juice is gently extracted. The juice was pumped to a settling tank where it was cooled to 55 degrees F and then racked (decanted) to the fermenting tank. A pure wine yeast was added and the fermentation was held at 55 degrees to maintain the fresh fruit character. The wine was chilled to 28 degrees F then filtered for bottling.

Winemaker Comments

Pears and grapefruits are the dominant characteristics of this flavorful and medium-bodied Chardonnay. Because of its nice bright acidity and fresh fruit, grilled salmon or roasted chicken would certainly compliment the wine nicely.

JACUZZI
FAMILY VINEYARDS



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