

BIANCO DI SEI SORELLE

CHARDONNAY
SONOMA COAST
2009



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| Harvest Date: | September 15 & October 23 |
| Brix at Harvest: | 24.3 |
| pH: | 3.85 |
| Titrateable Acidity: | .68g/100ml |
| Residual Sugar by Weight: | .30% |
| Alcohol Volume: | 14.5% |
| UPC: | 899165001065 |

Vineyards

The Jacuzzi Family Vineyards Chardonnay came together from two of our vineyards. Our estate vineyard in Carneros provided 79% of the grapes. This vineyard experiences cooling winds from the Pacific Ocean and fog cover during many mornings of the growing season. These growing conditions help the grapes develop their big apple and pear characters. Our Lazy P and Lazy C vineyards are in the Sonoma Coast appellation and ripen later than our home ranch. The vineyards are cooler than the ranch and the grapes retain acid, which adds a brightness to the wine.

Fermentation and Aging

The grapes were handpicked and de-stemmed, then pumped to our tank press where the juice was gently extracted. The juice was pumped to a settling tank and cooled to 55 degrees F for 24 hours. It contained very low solids when it was 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 and filtered before bottling. Only seven percent of this wine was oak-aged in two year old barrels.

Winemaker Comments

Bianco di Sei Sorelle is a crisp and complex wine offering fresh flavors of peach and pear. Enjoy with grilled salmon or chicken.

JACUZZI
FAMILY VINEYARDS



GENERATIONS DEDICATED TO THE ART OF DISCOVERY

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