



SANGIOVESE

SONOMA COAST

2008

Harvest Date:	September 4 and October 17
Brix at Harvest:	22.3
pH:	3.82
Titrateable Acidity:	.67g/100ml
Residual Sugar % by weight:	.30%
Alcohol % volume:	13.5%
UPC:	899165001034

Vineyards

Our Lazy C vineyard, situated in the Petaluma Gap within the Sonoma Coast appellation, is blanketed with fog beginning in April and throughout the growing season. The fog can linger until noon on some days ensuring a cool and long growing season. Sangiovese is planted in the lowest and coolest part of the vineyard, which also contributes to its late harvest date.

Fermentation and Aging

These Sangiovese grapes are often the last to be picked for the year. They are de-stemmed with minimal crushing and then pumped to a temperature controlled stainless steel tank. They were inoculated with a pure strain of wine yeast to ensure a complete and healthy fermentation. Grapes are pressed and the wine is transferred to a settling tank. Within a few days the wine is raked and moved to a combination of new French oak barrels (30%) and neutral cooperage for 14 months of aging.

Winemaker's Comments

Best known for its role in Chiantis and Brunellos, Sangiovese is the most widely planted grape in Italy. Deep red color, bright raspberry, cherry and pepper flavors all come together in this wine. Jacuzzi Family Vineyards Sangiovese has balanced acidity, medium body and moderate tannins and will age gracefully for the next 5 to 7 years.

JACUZZI
FAMILY VINEYARDS



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