



VALERIANO

ESTATE - CARNEROS

2005

Harvest Date:	October 4 - 25
Brix at Harvest:	24.7
pH:	3.72
Titrateable Acidity:	.61g/100ml
Residual Sugar by weight:	.20%
Alcohol volume:	14.5%
Cases Produced:	1,285
Release Date:	February 2008
UPC:	899165001072
Composition:	41% Cabernet Sauvignon, 31% Merlot, 18% Cabernet Franc, 9% Malbec, 1% Petite Verdot

Vineyards

These grapes were picked from our different vineyard blocks at our Carneros Estate ranch. This cool climate growing region is influenced by its proximity to the San Pablo Bay and the Pacific Ocean. The cool temperature extends the ripening time of the grapes which allows them to retain their acid levels and herbal character contributing this wine's brightness and structure. The vines are planted in well drained volcanic soils of our hillside vineyard.

Fermentation and Aging

Grapes are de-stemmed with minimal crushing. Must is pumped to a temperature controlled stainless steel tank and inoculated with a pure strain of wine yeast to ensure complete and healthy fermentation. Grapes are pressed and the juice is moved to a settling tank. Within a few days, 35% of the wine is racked and moved onto new French oak with the balance remaining in neutral cooperage for 16 months aging. The wine is racked once more during the course of aging and then bottled.

Winemaker's Comments

Valeriano is a wonderful blend of traditional Bordeaux varieties that displays rich cherry and herbal characters with a full mouth feel. It will pair nicely with a juicy grilled steak.

JACUZZI
FAMILY VINEYARDS



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