



# VALERIANO

ESTATE - CARNEROS

2006

<b>Harvest Date:</b>	<b>October 4 - 25</b>
<b>Brix at Harvest:</b>	<b>24.3</b>
<b>pH:</b>	<b>3.70</b>
<b>Titrateable Acidity:</b>	<b>.65g/100ml</b>
<b>Residual Sugar by weight:</b>	<b>.20%</b>
<b>Alcohol volume:</b>	<b>14.5%</b>
<b>Cases Produced:</b>	<b>1,253</b>
<b>Release Date:</b>	<b>February 2008</b>
<b>UPC:</b>	<b>899165001072</b>
<b>Composition:</b>	<b>50% Cabernet Sauvignon, 16% Cabernet Franc, 16% Malbec, 14% Merlot, 3% Petite Verdot</b>

## Vineyards

The Carneros Estate ranch produced all the grapes that made this incredible blend. The vineyards are planted on a hillside in the well drained volcanic soils. Carneros is a cool climate appellation influenced by the proximity to the San Pablo Bay and the Pacific Ocean. Cool temperatures extend the grapes' ripening time allowing them to retain their acid levels and herbal character.

## Fermentation and Aging

Grapes are de-stemmed with minimal crushing, 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. The wine is racked once more during the 16 months of aging and then moved to a tank for bottling.

## Winemaker's Comments

Valeriano is a flavorful blend of traditional Bordeaux varieties and displays rich cherry and herbal characters with a full mouth feel with great structure and enough tannin to provide backbone without being overbearing.

**JACUZZI**  
FAMILY VINEYARDS



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