



WELCOME! WE INVITE YOU TO ENJOY 5 TASTES FOR \$10.00 (PLUS TAX) PER PERSON.
Tasting fees are waived with the purchase of at least one bottle of wine, per taster.

WHITE WINE COLLECTION		REG	CLUB
NV PROSECCO DOC – Asolo, Italy (Veneto) 25% off with 6 bottle purchase	A Brut-style sparkling wine. Alcohol: 11% Residual Sugar: 1.31% Released: 12/24/17	\$15.00	\$12.00
2016 GILIA – White Wine, Carneros (Toscana)	Gilia is made with the Vernaccia grape. Has notes of pink grapefruit, pear and lemon zest. Aged 6 mos. in stainless steel. Alcohol: 14.5% Residual Sugar: .30% Released: 05/20/17	\$24.00	\$19.20
2016 PINOT GRIGIO - Sonoma Coast Estate (Friuli)	Well balanced with notes of pear, citrus and herbs. Aged 4 mos. in stainless steel. Alcohol: 14.5% Residual Sugar: .16% Released: 08/19/17	\$21.00	\$16.80
2014 ARNEIS - Paicines (Piemonte)	Medium bodied, refreshing and aromatic, with mandarin orange and lime nuances. Aged 4 mos. in stainless steel. Alcohol: 13.5% Residual Sugar: .44%	\$20.00	\$16.00
2015 BIANCO DI SEI SORELLE – Sonoma Coast Chardonnay	Fresh notes of apple and citrus. Aged 5 mos. in stainless steel. Alcohol: 14.0% Residual Sugar: .42% Released: 02/11/17	\$20.00	\$16.00
2016 GIUSEPPINA – Sonoma Coast Chardonnay	Flavors of apple and vanilla. Aged 50% in new French medium toasted oak for 5 mos.. Alcohol: 14.5% Residual Sugar: .53% Released: 05/05/17	\$21.00	\$16.80
LIGHTER RED WINE COLLECTION		REG	CLUB
2016 SANGIOVESE – Sonoma Coast (Toscana)	Vibrant purple-red color, bright strawberry and cherry with lifted violet and rose aromatics. Aged 10 mos. in French oak. Alcohol: 15% Residual Sugar: .45% Released 08/19/17	\$25.00	\$20.00
2014 AGLIANICO – Tracy Hills (Campania)	Flavors of blackberry, coffee, figs, moderate tannins. Aged 30% new French medium toasted oak for 10 mos. Alcohol: 14.5% Residual Sugar: .29% Released: 01/15/17	\$28.00	\$22.40
2016 PINOT NOIR – Sonoma Coast	Subtle hints of cherry, strawberry, and blueberry with an interesting savory aroma. Aged 50% for 12 mos. in new French oak. Alcohol 14.5% Residual Sugar .02% Released: 01/01/18	\$25.00	\$20.00
2013 NEBBIOLO – Carneros (Piemonte)	Notes of pomegranate and crisp bright cherry. Aged 35% in new American oak, remainder in neutral oak. Alcohol: 14.0% Residual Sugar: .04% Released: 07/22/17	\$30.00	\$24.00
2014 DOLCETTO – Mendocino Cty (Piemonte)	Flavors of chocolate, raspberry. Aged 35% new French oak for 12 mos., remainder in neutral oak. Alcohol: 14.5% Residual Sugar: .36% Released: 03/03/17	\$28.00	\$22.40
2014 NERO D'AVOLA – Tracy Hills (Sicilia)	Notes of summer berries and cherry with a touch of black pepper and mint. Aged 35% in new French oak for 10 mos., remainder in neutral oak. Alcohol: 13.5% Residual Sugar: .34% Released: 02/19/16	\$28.00	\$22.40

INTERESTED IN WINE CLUB BENEFITS? NO COST TO JOIN, 25-35% DISCOUNT, YOU SELECT THE WINES!
AVAILABLE DISCOUNTS: Military 20%; Honored Citizens 15% (for guests 60+). 1-3 cases; 15% 4+ cases; 20%. We close at 5:30pm daily. UBER/LYFT/TAXI SERVICES usually need 30 minutes to reach us. Please plan accordingly.
24724 Arnold Drive, Sonoma, CA 95476. 866.522.8693 jacuzziwines.com facebook.com/jacuzziwines 01/09/18



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| BOLDER RED WINE COLLECTION |

	REG	CLUB
2016 SAGRANTINO –Tracy Hills (Umbria) Soft fruit, pomegranate and plum meld with cinnamon and cloves to give a complex wine. Aged 35% in new French oak for 10 months, remainder in neutral oak. Alcohol: 14.5% Residual Sugar: .44%. Released 08/19/17	\$28.00	\$22.40
2014 BARBERA –Mendocino County (Piemonte) Bright notes of raspberry, cherry, and savory spices. Aged 35% in new French med. toasted oak for 10 mos., remainder in neutral oak. Alcohol: 15.0% Residual Sugar: .39% Released: 03/10/16	\$28.00	\$22.40
2015 PRIMITIVO –Lake County (Puglia) Concentrated strawberry character with nuances of roasted coffee. Aged 12 mos., in 30% new American oak, remainder in neutral oak. Alcohol: 16.5% Residual Sugar: .33% Released: 04/01/17	\$28.00	\$22.40
2015 ROSSO DI SETTE FRATELLI – Carneros Merlot Layers of chocolate, cherry, with a soft tannic finish. Aged 18 mos. in American oak. Alcohol: 14.0% Residual Sugar: .47% Released: 11/11/17	\$25.00	\$20.00
2015 CABERNET SAUVIGNON – Contra Costa County Big fruit and ample tannin structure. Aged in 45% in new French oak for 10 mos., remainder in neutral oak. Alcohol: 14.5% Residual Sugar: .35%. Released 08/01/17	\$28.00	\$22.40
2015 MONTEPULCIANO –Tracy Hills (Abruzzo) Blueberry, violet and cassis, soft tannins and caramel notes. Aged 10 mos. in 40% in new American oak, remainder in neutral oak. Alcohol: 14.0% Residual Sugar: .36% Released: 04/01/17	\$32.00	\$25.60
2014 VALERIANO - Estate Carneros A blend of Cabernet Sauvignon 32%, Merlot 32%, Barbera 19%, Malbec 8%, Cabernet Franc 6%, and Petit Verdot 3%. Aged 12 mos. in 35% new French oak, remainder in neutral oak. Alcohol: 14.5% Residual Sugar: .38% Released 07/03/17.	\$40.00	\$32.00
2016 TEROLDEGO - Lodi (Trentino-Alto Adige) A bold wine with intense dark fruit aromas followed by rich flavors of blackberry cobbler and ripe plums. Aged 40% for 12 mos. in medium toasted American Oak. Alcohol 14.5% Residual sugar .09% Released 11/18/2017.	\$32.00	\$25.60

| SWEET WINE COLLECTION |

	REG	CLUB
2014 MOSCATO – Alexander Valley (Piemonte) Delicate floral aromas, with notes of spearmint and citrus. Aged 4 mos. in stainless steel. Alcohol: 14.5% Residual Sugar: 1.29% Released: 12/18/15	\$20.00	\$16.00
2015 LA DOLCE VIGNA – Sonoma County A blend of 86% Merlot and 14% Aleatico, is perfect with any casual dinner menu. Aged 6 mos. in oak. Alcohol: 14.5% Residual Sugar: 2.44% Released: 04/11/17	\$22.00	\$17.60
2014 LATE HARVEST ALEATICO – Sonoma Valley Plums, strawberry jam and berries. Aged 12 mos. in neutral French oak. Alcohol: 15% Residual Sugar: 11.8% Released: 01/30/17	\$35.00	\$28.00

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