AGLIANICO
TRACY HILLS
2012

Harvest Date: September 20
Brix at Harvest: 25.1
pH: 3.28
Titratable Acidity: .71g/100ml
Residual Sugar % by weight: .35%
Alcohol % volume: 13.5%

Vineyards
Our Aglianico is grown in the Tracy Hills appellation of the San Joaquin Valley in California. The vineyards are planted in well drained, gravely soils. The grower utilizes "deficit irrigation" to grow a well balanced vineyard which produces rich, ripe flavors.

Fermentation and Aging
The Aglianico grapes are handpicked and de-stemmed without crushing. This is a very gentle process that minimizes the pick-up of bitter components from the skins and seeds. Grapes are pumped to one of our temperature controlled stainless steel fermentation tanks and inoculated with a pure strain of wine yeast. The bright, crisp flavors of this flavorful variety begin to emerge as fermentation progresses. The fermenting wine is tasted daily and once the desired tannin level is achieved the wine is pressed using our low-pressure "tank press". The wine, now free of skins and seeds, is settled and then racked to barrels to gain complexity and a toasty character associated with the oak. The wine was aged for 10 months in 30% new French medium toasted oak.

Winemaker’s Comments
Aglianico is ancient variety that was thought to have been planted in Southern Italy in Campania and Basilicata in the seventh century B.C. The name is derived from “Hellinica” which means “Greek” providing a clue to its origins. Aglianico’s rich blackberry flavors are intertwined with savory notes of coffee, wild mushrooms and figs finishing with moderate tannins. It’s best with baked pastas, roasted lamb or a big sausage-topped pizza.

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