

JACUZZI

FAMILY VINEYARDS



SAGRANTINO

TRACY HILLS
VINTAGE 2017



VINEYARDS

These rare Sagrantino grapes came from Tracy Hills located in San Joaquin County. The vineyard has been designated a mineral resource zone by the U.S. Geological Service due to the high gravel content of the soil. To increase the intensity of flavor, deficit irrigation (watering below crop requirements) is utilized.

FERMENTATION AND AGING

Grapes were destemmed with minimal crushing. Must was pumped to a temperature controlled stainless steel tank and inoculated with a pure strain of wine yeast which ensured a complete and healthy fermentation. Grapes were pressed and the juice moved to a settling tank. Within a few days, 35% of the wine was racked and moved onto new French oak with the balance remaining in neutral cooperage for 12 months aging. The wine was racked once more during the course of aging.

WINEMAKER'S COMMENTS

Our Sagrantino is a bold wine with brooding red fruits, a touch of orange and rich mulled wine characteristics. On the palate, plum and pomegranate meld with cinnamon and cloves to deliver a complex wine with fine tannins and an elegant finish.

GENERATIONS DEDICATED TO THE ART OF DISCOVERY

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Harvest Date: October 18
Brix at Harvest: 25.4°
Composition: 100% Sagrantino
Oak: 40%, French, Medium Toast
Time on Oak: 12 months
pH: 3.83
TA: 63g/100ml
RS: 30%
Alcohol by volume: 14.5%
Cases Produced: 599

Color: Dark garnet
Aromas: Red berries, orange and mulling spice
Body: Full
Flavors: Pomegranate, plum, cinnamon and clove
Finish: Elegant and complex