

# BOTTLE JACK

## *Firenze Super Tuscan Blend* *Central Coast*

55% Sangiovese, 25% Teroldego, 12% Merlot, 8% Syrah



### Winemaker's Notes

Grapes for the 2013 Firenze were grown by four separate vineyards located in the Santa Clara Valley and Santa Cruz Mountains. Clusters were gently destemmed into small ½ ton, open top fermenters. Five yeast cultures were selected to ferment the different varieties and enhance complexity. The cap was punched down into the must by hand one to three times per day. Fermentation took place over a 7 to 14 day period. The four varieties were barrel aged separately for 28 months. Eleven trial blends were attempted over two months before the final blend was selected and assembled for bottling in May 2016 without fining and coarse filtering.

### Tasting Notes

### Accolades

Silver Medal – 2017 San Francisco Chronicle Wine Competition

### Technical Info

Harvest Date: 9/15 – 10/14/2013 Cases Produced: 96

Harvest Brix: 23.5-25.5

Alcohol: 14.3%

pH: 3.62

Aging: 28 months (12.5% New American Oak)

TA: 6.2 g/L

Bottled: May 11, 2016

Vineyards: Machado Creek Sangiovese / Zayante Vineyard Merlot  
Fratelli Vineyard Teroldego / Nelson Family Vineyards Syrah

*Sharing wine with family, friends, laughter & love*