

BOTTLE JACK

Firenze Super Tuscan Blend *Central Coast*

76% Sangiovese, 11% Cabernet Sauvignon, 11% Teroldego & 2% Merlot



Winemaker's Notes

Grapes for the 2012 vintage were grown by three separate vineyards located in the Santa Clara Valley and Santa Cruz Mountains. Clusters were gently destemmed into small ½ ton, open top fermenters. Four yeast cultures with different fermentation characteristics were selected to ferment the different varieties to 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, then the free run was separated from the skins and the skins were pressed. The four varieties were barrel aged separately for 22 months and racked once prior to bottling. Trial blends began in January of 2014. The final blend was assembled in August 2014 and bottled without fining or filtering

Tasting Notes

Raspberry, dried cranberry, and tea leaves. A bright wine that pairs well with just about any Italian fare.

Technical Info

Harvest Date: *October 3-19, 2012*

Cases Produced: *215*

Harvest Brix: *23.75-26.75*

Alcohol: *14.3%*

pH: *3.51*

Aging: *22 months (28% New American Oak)*

TA: *.66 g/100ml*

Bottled: *August 30, 2014*

Vineyards: *Machado Creek Sangiovese / Zayante Vineyard Merlot*

Fratelli Vineyard Sangiovese, Teroldego & Cabernet Sauvignon

Sharing wine with family, friends, laughter & love