

BOTTLE JACK

Teroldego *Santa Clara Valley*

Winemaker's Notes

A very rare northern Italian variety from the Trentino-Alto Adige region. Teroldego from California is very limited with only around 100 acres farmed in the state. The grapes were hand-harvested in mid-October at a ripe maturity of just above 25 brix. The clusters were destemmed into $\frac{3}{4}$ ton open top fermenters and rehydrated to reduce potential alcohol. Over a 14 day fermentation, the cap was punched down into the must one to three times a day. The “free run” was separated from the pressed skins and aged separately throughout 20 months of barrel aging. Two barrels were selected specifically for the 100% Teroldego bottling. The remaining barrels of the vintage were blended in the 2013 “Firenze” Super Tuscan blend (55% Sangiovese, 25% Teroldego, 12% Merlot, 8% Syrah).

After the 2013 harvest, the vineyard was sold and has since been ripped out for housing. Each type of wine Bottle Jack produces has a different label color that reflects the wine in the bottle. Metallic silver was selected for the Teroldego to honor the vineyard and its last vintage. Like an antique heirloom, there are many memories, stories and dreams in the grapes that went into this wine.

Tasting Notes

Inky dark with flavors of blackberry, black cherry, almond, flint-like minerality and campfire smoke.

Wine Stats:

Harvest Date: *October 14, 2013*

Cases Produced: *48*

Harvest Brix: *25.2*

Alcohol: *14.4%*

pH: *3.89*

Aging: *20 months*

TA: *.62 g/100ml*

Bottled: *July 30th, 2015*

Vineyards: *Fratelli Vineyard – Santa Clara Valley AVA*

Sharing wine with family, friends, laughter & love

