

2008 Jeanie in the Bottle

Once made for grandmother Jeanie, this beautiful full bodied rose has found a way into the hearts of many, making it one of the most followed wines in our portfolio.

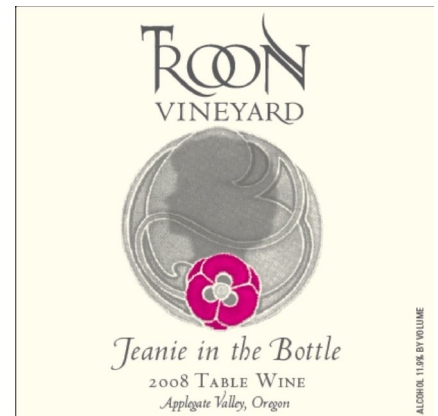
Details

Grape Variety/Origination 40% Cabernet (Layne Vineyard), 30% Merlot (Ethanbrooke Vineyard), 30% Zinfandel, Syrah & Cabernet Applegate Valley

Growing Conditions: The 2008 harvest ended with a killer frost that burned the leaves off of many Applegate Valley vineyards. Most sites were already on their way to full ripeness, and did very well, others did not quite reach full ripeness.

Winemaker Comments: We opted to press the Layne Cabernet to Jeannie because we did not feel that it had adequate structure for our Reserve Cabernet. 25% of the fruit was soaked on the skins overnight to add color and body. The wine was cold fermented and then chilled to arrest the fermentation at 2.0% sugar.

Tasting Comments: A bright pink color looks wonderful in the glass. Aromas of strawberry and watermelon translate to juicy flavors on the tongue. Balanced acidity makes for a crisp, clean finish. Dangerously easy to drink.



Fermentation

Method: Crushed to press & cold settled
25% Soaked 24 hours
Length: 40 days
Temperature: 40-50F
Maloactic: No
Length of Barrel Aging: None
Origin of Barrel: N/A

Technical Data

Alcohol: 12.8%
Brix: 23-24.6 B
pH: 3.11
Free So2 at bottling: 22.00
R.S. (g/L): 2
Total Acidity (g/L): 6.9 g/L



Awards

Pricing

Wholesale Price \$

Suggested Retail \$

