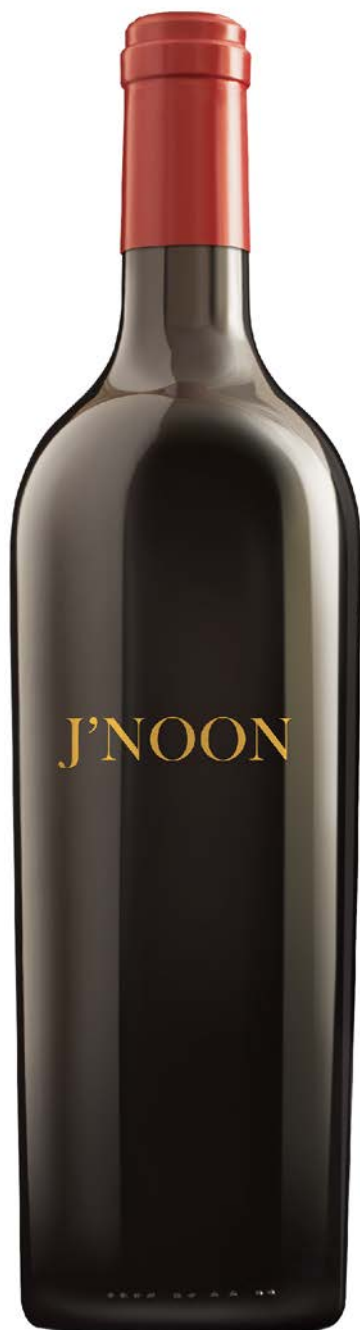




FRATELLI
VINEYARDS



J'NOON Red

Variety: Cabernet Sauvignon 66% Petit Verdot/Marcelan 29%

Cabernet Franc 5%

Vintage: 2017

Production Information

Vineyard: Plot A Cabernet Sauvignon; Plot H Petit Verdot / Marcelan; Plot B Cabernet Franc, Garwar

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 6 tons

Total Production: 2,400 bottles

Fermentation protocol

Fermentation method: Fermented at 20-25° C, in stainless steel tanks for 10-15 days and aged for 24 months in French oak barrels and stainless steel tanks.

Wine analysis

AAcohol: 13.5

Total Acidity: 5.2

pH: 3.4

Tasting notes

The Cabernet Sauvignon contributes backbone as well as freshness to this exquisite blend. The Petit Verdot, Marselan and Cabernet Franc grapes paint the wine deep purple and provide luscious flavors of black fruits with structured tannins, a full body and a long, silky finish. It places us to the right bank of Bordeaux, with freshness, notes of spearmint and graphite against a backdrop of cedar, fresh tobacco.

WINE ENTHUSIAST
87
POINTS
J'NOON Red
2017

