



FRATELLI  
VINEYARDS



## J'NOON Red

Variety: Cabernet Sauvignon 57.5% Petit Verdot/Marselan 38.5%  
% Sangiovese 4%  
Vintage: 2016

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### Production Information

Vineyard: Plot A Cabernet Sauvignon; Plot H Petit Verdot / Marselan; Plot C Sangiovese 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

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### 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.

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### Wine analysis

Alcohol: 13.5  
Total Acidity: 5.5  
pH: 3.44

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### Tasting notes

The Cabernet Sauvignon contributes backbone as well as freshness to this exquisite blend. The Petit Verdot, Marselan and Sangiovese 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.