

# CERRUTI © CELLARS

A TUDAL FAMILY WINERY



Cases Produced:	910	Alcohol:	11.5%
Appellation:	Napa Valley	pH:	3.21
Varietal:	100% Merlot	RS:	0.4 Brix

- Made in a “natural” or “classic” way, by arresting fermentation to stop at the perfect sugar/acid in fermentation. (As contrasted by mixing white and red wines and adding grape sugar).
- Merlot sourced from a high profile Napa Valley vineyard.
- Small lot winemaking at a family Napa Valley winery.
- Slow, cold fermentation lasting 3 months to ensure solid fruitful esters from slower fermentation.
- Stainless Steel fermentation for a crisp, clean and elegant wine that respects the fruit
- Carbon dioxide blanketing of storage tank to preserve fruit and minimize oxygen pickup and increase shelf-life.
- Proprietary yeast strain used during fermentation designed for maximizing aromatic potential of the wine.
- Light pressing to ensure that only the highest quality juice goes into the fermentation keeping the wine delicate and fresh.
- Screw-cap finish to lock in all the aromas so the wine “pops” out of the bottle with maximum intensity and brightness.