



2014 JUG wine

2013 Vintage - GOLD MEDAL & Packaging Award – Central Coast Wine Competition

Pianetta Vineyards and Winery began with the cultivation of a parcel of land in the Indian Valley area of San Miguel purchased by John Pianetta in 1995. Over the next several years John and his daughter Caitlin have created an estate vineyard and boutique winery to highlight the flavors and bold characteristics in the Southern Monterey and Paso Robles AVAs. The **JUG WINE** program started off as a “happy accident” but has quickly become one of the top selling wines at the tasting room and select stores.... Pianetta's take on “Unpretentious Quality”

WINEMAKER NOTES

-Pepper, Plum and Blackberries on the nose giving way to a bold medley of red and black fruit on the palate. Mild earth a hint of sweet spice. Soft tannins and crisp acidity finish this medium bodied wine.

-C.P

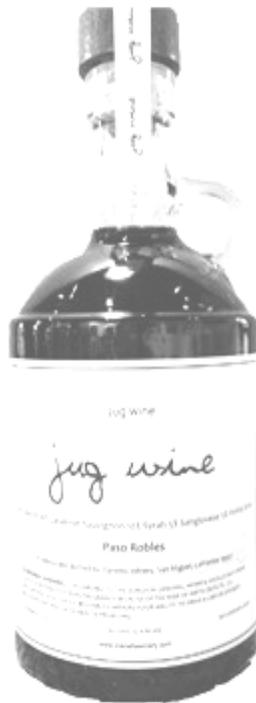
VINTAGE NOTES

- 2014 was an early harvest year and a very fast harvest. Increases in heat during the late summer and fall periods caused spikes in brix and threats of dehydration of the fruit.

Luckily the early spring was mild which allowed for great berry development. In 2014 we picked the same tonnage of grape for wine in about ½ the timeframe as normal.

The ongoing draught conditions once again contributed to low yields.

Overall we were happy with the quality we brought in to the winery, even with the challenges of timing and heat. The flavor extraction in the 2014 vintage seems to be fantastic. This vintage also brought in a new grape for us, Grenache. We have been excited to include that into the JUG program this year, it adds a more round mouthfeel and dynamic fruit flavors. We hope you enjoy the 2014 JUG wine!



WINE STATISTICS

2014

Varietals	35% Zinfandel 25% Grenache, 15% Syrah 13% Cabernet Sauvignon 6% Petite Sirah 6% Sangiovese
Vineyard	Pianetta Vineyards Knightengale Vineyard, Rancho Arroyo Grande, Huero Huero Vineyard
AVA	Central Coast
Harvest Date	Zin: 9/8/14, Grenache: 9/29/14, Syrah: 9/10/14 Cab: 9/30/14, Petite: 9/20/14 Sangiovese: 10/11/14
Brix (at harvest)	23 (Zin), 25.4 (GRN) 26.2 (SYR) 24.4 (CAB), 26.8 (PSR), 26.6 (SNG)
Alcohol	14.5%
pH	3.5
RS	.33 g/100mL
Barreling	15% New 85% Used FRENCH & RUSSIAN
Barrel Aging	18 Months
Filtering/Fining	None/None
Bottled	2/2016
Production	600 Cases
Release Date	4/2016