

ACORN

2011 Rosato

Alegría Vineyards, Russian River Valley

At Acorn Winery our passion is traditional field-blended wines. Our food-friendly wines fully express the fruit characteristics of the diverse grape varieties we grow at our Alegría Vineyards in Sonoma County's Russian River Valley.

To honor the land and maintain it for future generations, our farming is sustainable and labor-intensive. Inter-planting different varieties to be harvested together requires individualized attention to each vine. Hand tending, ten or more times a season, ensures a balanced crop and flavorful wines that are distinctive expressions of each vintage.

Betsy and Bill Nachbaur

Vineyard and Winemaking Notes

No matter the season, when we want a crisp, full-flavored wine, we choose our Rosato.

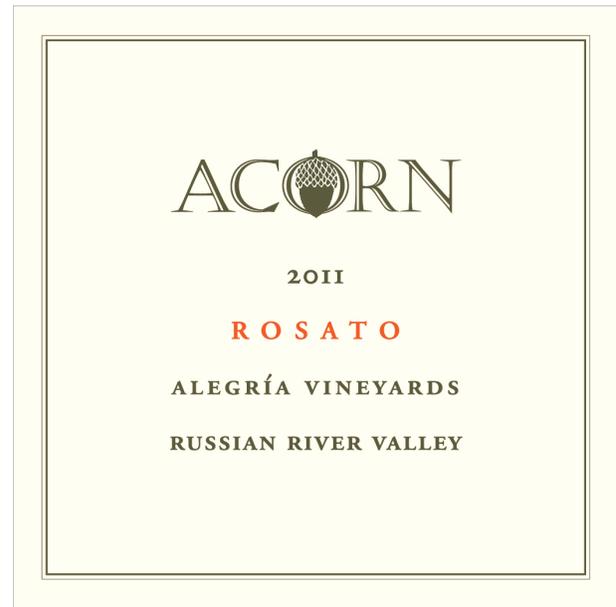
We have made a dry Rosato each year since 2005, varying the blend year-to-year by selecting grapes from different parts of the vineyard. 2011 was the first time we included Dolcetto, blending it with Sangiovese, Cabernet Franc, and Viognier. We bled off some Dolcetto juice from the tank the morning after crushing it, and before the remaining Dolcetto started to ferment on the skins. The French call this method of bleeding off juice prior to fermentation saignée.

The Sangiovese, Cabernet Franc, and Viognier were crushed, left on their skins overnight, and pressed the day after crushing. The wine's striking color developed from a combination of overnight skin contact and pressing. The Dolcetto saignée juice was fermented in oak, while the other components were fermented in stainless steel with an assortment of yeasts. The different lots were combined after they fermented to dryness. Malolactic fermentation was inhibited to maintain crispness. The wine was aged for five months in neutral barrels (three years and older), which allowed the aromas and flavors of the different varieties to marry.

Tasting Notes

The bright cherry in the nose appears again on the palate, where it joins hints of raspberry, plum, and white peach. The creamy texture, juicy flavors, and buoyant acidity are in perfect balance as the wine lingers on.

From its vibrant color to the delicious aromas and flavors, this crisp refreshing rosé is an ideal complement to vegetarian spring rolls, grilled duck breast, a Gruyere and French onion tart, or cedar-planked salmon, and, of course, Thanksgiving dinner.



Composition

A vineyard blend of 54% Sangiovese, 25% Dolcetto, 20% Cabernet Franc, and 1% Viognier.

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| Vintage | 2011 |
| Appellation | Russian River Valley |
| Vineyard Designation | Alegría Vineyards |
| Harvest Date | Sept. 30, Oct. 2 & 7, 2011 |
| Brix | Average 22° Brix |
| Barrel Aging | 5 months |
| Barrel Program | 58% American, 42% French |
| Bottled | Feb. 12, 2012 |
| Alcohol | 12.6% |
| pH | 3.34 |
| T.A. | 6.63g/L |
| Release Date | May 2012 |
| Case Production | 159 |

