

ACORN

2010 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

The challenges of the 2010 vintage severely limited our Sangiovese and Zinfandel grape production, which lead to a creative yet delicious blend for our 2010 Rosato. We picked Syrah, Cabernet Franc, Sangiovese, Zinfandel, and other grapes, such as Plavac Mali, from various parts of the vineyard in several small lots on five different days. From the first lot (mostly Syrah) we used only the free run juice. For the next two lots, we left the juice on the skins overnight—just long enough to extract a beautiful Rosato hue—then pressed the grapes the morning after they were crushed.

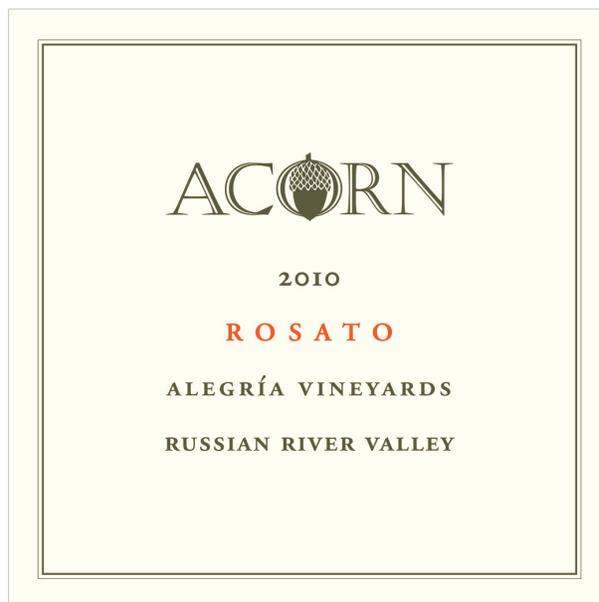
For the Cabernet Franc, we bled off freshly crushed juice, where the majority was slated for red wine. We fermented all the Rosato lots in small stainless steel tanks, with four different yeasts, and combined them before fermentation was complete. When the wine fermented to dryness, we racked it to seasoned oak barrels, where it aged for four months prior to bottling.

Although the various methods of crushing the grapes takes longer at a time of the year when we are always short of time, the reward of producing this full-flavored, refreshing rosé makes it worthwhile.

Tasting Notes

Inviting aromas of fresh cherry and strawberry with just a hint of floral appear immediately upon opening. The elegant, silky entry repeats the ripe juicy cherry and strawberry found in the nose and adds in hints of spicy floral, watermelon, and guava. Wonderfully balanced with a smooth, creamy texture, just the right crispness, and fresh delicious fruit that lingers in the finish.

Enjoy this refreshing rosé as an aperitif, or with grilled chicken or fish served with a summer salsa or a fruit and cheese platter.



Composition

A vineyard blend of 40% Syrah, 29% Cabernet Franc, 26% Sangiovese, 4% Zinfandel, and 1% other varieties.

Vintage	2010
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Date	Oct. 10, 12, 14, 22, & Nov. 4 2010
Brix	Average 22.5° Brix
Barrel Aging	5 months
Barrel Program	50% French, 50% American
Bottled	April 11, 2010
Alcohol	14.1%
pH	3.55
T.A.	0.69g/100ml
Release Date	May 2011
Case Production	93

