

ACORN

2013 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

Our 2013 Rosato is a dry flavorful wine that showcases the diversity of our Alegría Vineyards and our passion for co-fermenting different varieties.

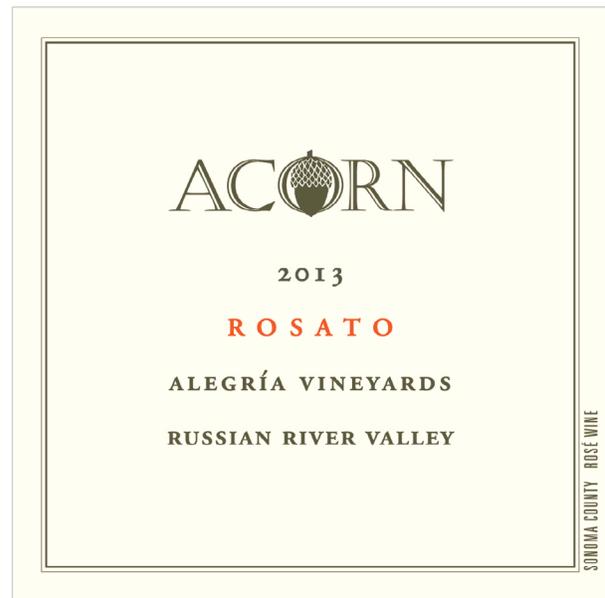
We began on September 25th, when we picked and crushed Sangiovese and Zinfandel from our Acorn Hill. We let the juice soak on its skins overnight, before draining and lightly pressing it off the skins the next day. We combined that with juice [*saignée*] from the Dolcetto grapes we also picked on the 25th. In early October, we followed a similar pattern, picking and crushing additional Zinfandel, Sangiovese, and Cabernet Franc, specifically for Rosato, and adding Cab Franc *saignée*.

We fermented the two lots in stainless steel drums that were made in the 1940s for Coke and Pepsi (how's that for recycling?) with native yeasts and a cultured yeast called Allegro. When the wine was dry, we combined the two lots and racked to neutral oak barrels for three months aging before bottling. The wine reflects the sunny summer of 2013 in our Alegría Vineyards.

Tasting Notes

Not a typical rosé, our '13 Rosato is full flavored and fruit driven with a creamy, round mouthfeel. It begins with an inviting light raspberry hue that leads into aromas of fresh-picked Queen Anne cherries and a hint of watermelon. The rich texture and gentle acidity reveal a delicious mix of flavors—cherry, dried strawberry, pear, and rose petals—that linger on the palate.

This rosé is a delicious sipping wine, compliments heartier summertime fare, and is best when served chilled. Try it with a beet and goat cheese arugula salad, smoked chicken, or grilled salmon.



Composition

A vineyard blend of 33% Dolcetto, 23% Zinfandel, 23% Sangiovese, and 21% Cabernet Franc.

Vintage	2013
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Dates	Sept. 25, Oct. 3, 4, 9 & 20, 2013
Brix	Average 22° Brix
Barrel Aging	3 months
Barrel Program	88% French, 12% American
Bottled	Feb. 12, 2014
Alcohol	13.5%
pH	3.76
T.A.	5.34g/L
Release Date	May 2014
Case Production	112

