



2005 Sangiovese

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.

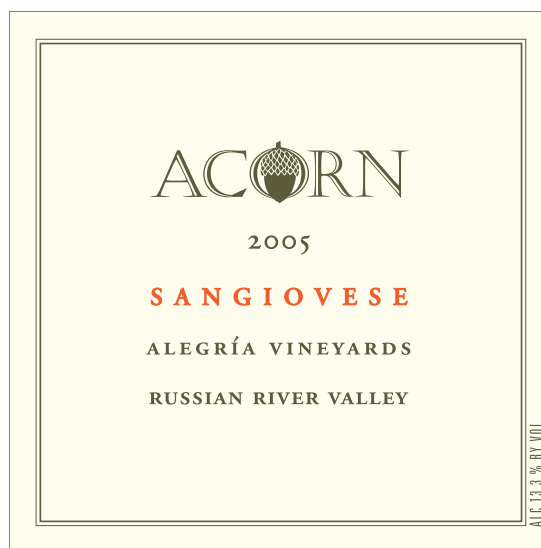
Betsy and Bill Nachbaur

Vineyard and Winemaking Notes

Our cool Russian River Valley location is ideal for bringing out the classic aromas and flavors of Sangiovese, the principal wine grape of Tuscany. Americo Rafanelli first demonstrated this variety's affinity for Alegría Vineyards when he added Sangiovese to our old Zinfandel vineyard in 1950.

We followed his lead and used cuttings from his vines and six other distinct clonal selections of Sangiovese to establish a new vineyard on our steep west-facing hillside. The seven clones are harvested together and co-fermented with two other traditional Tuscan varieties - Canaiolo and Mammolo - that we also included in the vineyard. The result is a benchmark Sangiovese that is rich, balanced, and complex.

Our goal is an Italianate Sangiovese reflecting the interaction of the clonal selections, the vineyard's microclimate, and the skill of our consulting winemaker, Alison Doran.



Tasting Notes

Smoky aromas of dusty tannins mingle with hints of vanilla, mocha and black pepper. From the rich smooth front to the luscious, toasty center through to the broad spicy finish, our Sangiovese is a palate-pleaser. Creamy mocha and vanillin oak notes join classic flavors of plum and dark cherry. Nuances from the oak aging marry seamlessly with layers of flavors to create an ideal food-friendly wine. Try it with a smoked chicken and mushroom risotto, smoked ribs, or grilled vegetables tossed with pasta. The food pairings seem endless with this wine.

Composition

A single-vineyard field blend of 98% Sangiovese (7 different clones) with 1% Canaiolo and 1% Mammolo.

Vintage	2005
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Date	October 27, 2005
Brix	25° Brix
Barrel Aging	9 months
Type of Oak	45% Hungarian, 32% American, 23% French; 48% new barrels
Bottled	September 8, 2006
Case Production	1022
Alcohol	13.3%
pH	3.95
T.A.	0.51g/100ml
Release Date	Spring 2007

