



2002 Dolcetto

*Alegría Vineyards
Russian River Valley*

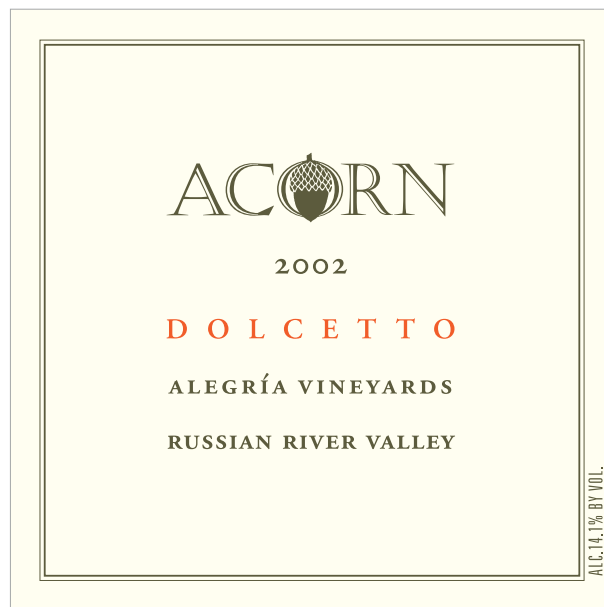
At Acorn Winery our passion is traditional field-blend and vineyard-blend wines. Our food-friendly wines fully express the fruit characteristics of the diverse grape varieties we grow at our Alegría Vineyards in the Russian River Valley.

Betsy and Bill Nachbaur

Winemaking Notes

Dolcetto is a delicious dry red wine that is very popular in the Piedmont area of Italy, but is rare in California. In 1991, we planted Dolcetto in our Alegría Vineyards. We found that it thrives in our cool Russian River Valley climate, which gives the Dolcetto a long growing season that optimizes expression of its varietal characteristics. The 2002 growing season produced a richly flavored wine.

To preserve and enhance Dolcetto's full-bodied varietal character and to maximize color and flavor, we fermented the grapes in small open-top fermenters, with Brunello yeast and frequent gentle punch-downs. Small amounts of two other grapes from Piemonte that we also grow, Freisa and Barbera, were picked and co-fermented with the Dolcetto to add complexity. Barrel aging for 16 months in a combination of 1-to-3-year-old barrels softened the grapes' dusty tannins. This wine is a lovely reflection of the terroir of our Alegría Vineyards, and the skill of our consulting winemaker, Alison Green Doran.



Tasting Notes

Plush aromas and flavors of fresh-picked plums and blueberries backed by hints of vanilla and orange zest fill your senses as you sip this smooth, rich wine. A round, full mouthfeel carries the flavors through to a lovely, long finish. With layers of complexity and an elegant style that pairs well with roasted meats and flavorful cheeses, our 2002 Dolcetto offers a wonderful tasting experience.

Composition

A single-vineyard field-blend of 95% Dolcetto, 3% Freisa, and 2% Barbera.

Vintage	2002
Appellation	Russian River Valley
Vineyard	
Designation	Alegría Vineyards
Harvest Dates	Sept. 24 & Oct. 4, 2002
Brix (average)	24° Brix
Barrel Aging	16 months
Type of Oak	67% American, 33% Hungarian
Bottled	March 29, 2004
Case Production	226
Alcohol	14.1%
pH	3.56
T.A.	0.66g/100ml
Release Date	August 2004