

ACORN

2003 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

Gold Medal Winner

Sonoma County Harvest Fair

Silver Medal Winner

San Francisco International Wine Competition

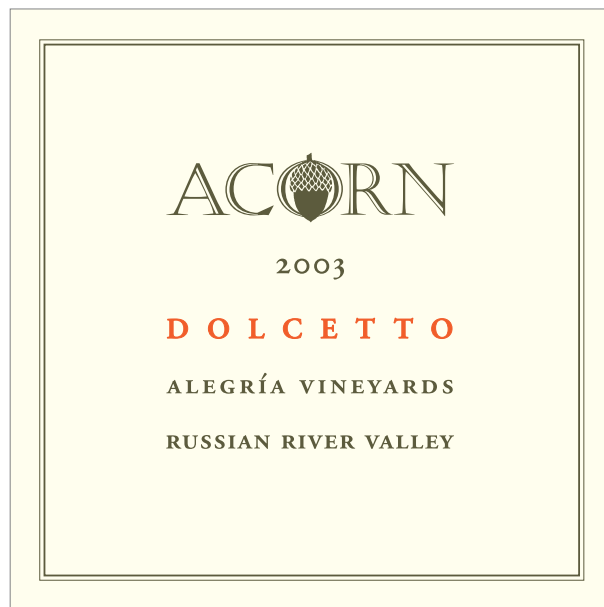
Winemaking Notes

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 2003 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 18 months in a combination of 1-and-2-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. Only six barrels produced!

Tasting Notes

Lovely aromas of fresh crushed blueberries mingle with raspberry, toasty oak and floral notes. Framed by a structure of tannin and oak, the delicious flavors of mixed berries, with a blueberry core, blend with nuanced toastiness and citrus. A substantial wine with backbone and character, yet one that is smooth and accessible on the palate. Our Dolcetto is a wonderful partner to roasted duck or lamb, a platter of gourmet cheeses, fettucine Alfredo, and many Northern Italian recipes.



Composition

A single-vineyard field-blend of 96% Dolcetto, 2% Freisa, and 2% Barbera.

Vintage	2003
Appellation	Russian River Valley
Vineyard	
Designation	Alegría Vineyards
Harvest Dates	Oct. 2 & 21, 2003
Brix (average)	24.4° Brix
Barrel Aging	18 months
Type of Oak	100% French (4 1-year-old barrels, 2 2-year-old barrels)
Bottled	April 28, 2005
Case Production	152
Alcohol	14.2%
pH	3.57
T.A.	0.596g/100ml
Release Date	September 2005

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