

ACORN

2007 Alegría Rosato

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 in our Alegría Vineyards in Sonoma County's Russian River Valley.

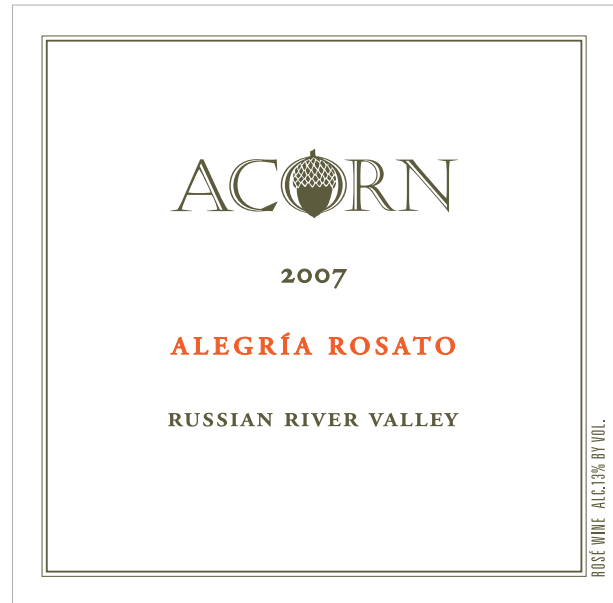
Betsy and Bill Nachbaur

Winemaking Notes

Our Rosato (Italian for rosé) blends Sangiovese from the neighboring De Natale Vineyard with field-blended Zinfandel, Alicante Bouschet, and Petite Sirah from our own Alegría Vineyards.

We crushed the fruit in four separate lots. Three of the lots were left on the grape skins from one to four days, while one lot—consisting of Zinfandel and the red-fleshed Alicante Bouschet—was free-run juice with no extended grape skin contact.

After fermentation in neutral French and American oak, the lots were combined and aged five months in the same neutral barrels. Our consulting winemaker, Alison Green Doran helped us make another distinctive Rosato, with structure and complexity.



Tasting Notes

Alegría Rosato is a refreshing wine to enjoy slightly chilled, not just on warm summer days, but any time of the year.

The rich color and alluring aromas of cherry and watermelon with a floral hint tempt you to taste. Crisp flavors of juicy cherry and fresh cut watermelon with a touch of white peach and strawberry create a delightful wine. With its smooth rich mouthfeel, this dry rosé is delicious and well balanced.

Perfect for summer picnics and barbeques. If you are patient, save some for your Thanksgiving feast—you'll be happy you did.

Composition

58% Sangiovese, 37% Zinfandel, 4% Alicante Bouschet, and 1% Petite Sirah.

Vintage	2007
Appellation	Russian River Valley
Vineyards	57% De Natale and 43% Alegría
Harvest Date	Sept. 7, 18, 22 & 24, 2007
Brix	Average 23° Brix
Barrel Aging	5 months
Type of Oak	Neutral French & American
Bottled	February 29, 2008
Alcohol	13%
pH	3.7
T.A.	0.51g/100ml
Release Date	May 2008
Case Production	224

