



2006 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

This Rosato (Italian for rosé) blends Sangiovese from the neighboring De Natale Vineyard with field-blended Sangiovese, Zinfandel, and other grapes from our own Alegría Vineyards. We crushed the De Natale fruit in two lots, leaving one lot on the grape skins for only a day and the other for two. Then we pressed the grapes to neutral oak barrels with three selected yeasts to ferment and age for five months. Working with our consulting winemaker Alison Green Doran, we added the field-blended wines from our vineyards to enhance the color and complexity.

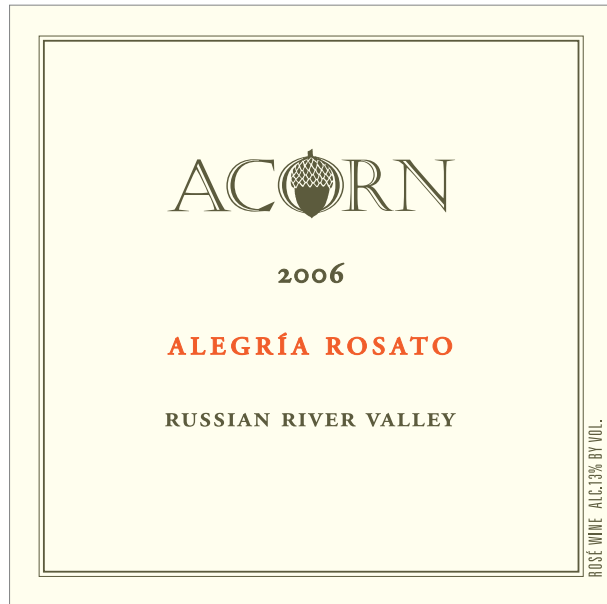
Tasting Notes

Alegría Rosato is a flavorful wine to enjoy slightly chilled, not just on hot summer days, but any time of the year. Inviting and refreshing, our Rosato offers delicate aromas of ripe strawberries and sliced pears. The wine is crisp and balanced, with nuances of cherry, strawberry, raspberry, and watermelon. Its bright and delicious flavors pair beautifully with grilled fish, meats, and vegetables, gourmet cheeses, and Asian fusion dishes.

“Alegría” means happiness and joy, which is what we hope this wine will bring to your meals and celebrations.

Composition

70% Sangiovese, 20% Zinfandel, 2% each of Cabernet Franc, Petite Sirah, Alicante Bouschet, and 4% mixed grapes, including Cinsaut, Syrah, and Muscats.



Vintage	2006
Appellation	Russian River Valley
Vineyards	56% De Natale and 44% Alegría
Harvest Date	Oct. 3, 18, 24, 26 & Nov. 6, 2006
Brix	Average 24° Brix
Barrel Aging	5 months
Type of Oak	67% French, 33% Hungarian
Bottled	April 10, 2007
Alcohol	13%
pH	3.7
T.A.	0.51g/100ml
Release Date	May 2007
Case Production	206

