



## 2001 Sangiovese

*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.

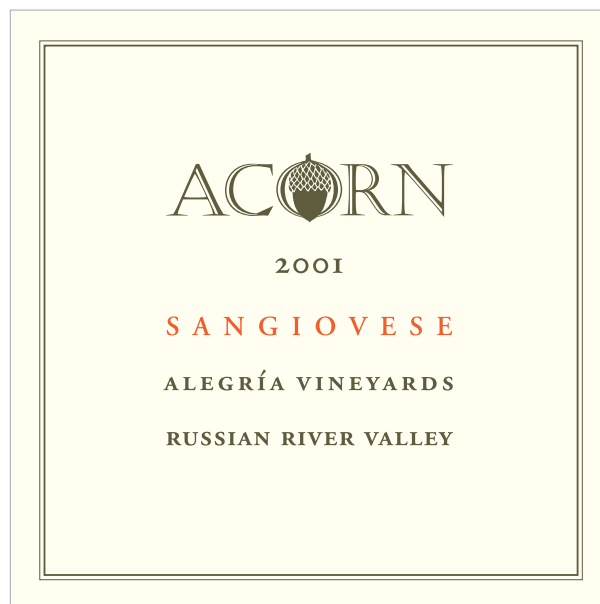
*Betsy and Bill Nachbaur*

### Winemaking Notes

Our Russian River Valley microclimate has proven to be ideal for producing full, balanced, nuanced Sangiovese. A. Rafanelli first demonstrated Alegría Vineyards' affinity for Sangiovese, when he planted it 53 years ago in our old Zinfandel vineyard.

In 1992, we used cuttings from his vines, and six other distinct clonal selections of Sangiovese, to establish a new vineyard on a steep west-facing hillside, just a few feet away from the old vines. Together the seven clones, cofermented with small amounts of Canaiolo and Mammolo (two other old Tuscan varieties that enhance color and aroma) create a benchmark Sangiovese that is rich and complex.

Our 2001 Sangiovese reflects the combination of the microclimate, our clonal selection, and the skill of our consulting winemaker, Alison Green Doran.



### Tasting Notes

Alluring aromas of cherries, violets, and toasty oak add rich dimension to this lovely textured wine. Subtle flavors of plum, strawberry, coffee, vanilla, and ripe cherry join seamlessly to give this wine magnificent depth. The wine's classic Tuscan flavors and balanced acidity make it a perfect complement to Italian and Mediterranean-style meals.

### Composition

A single-vineyard field blend of 97% Sangiovese (7 different clones) with 2% Canaiolo and 1% Mammolo.

Vintage	2001
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Date	Oct. 6, 2001
Brix	25.2°
Barrel Aging	17 months
Type of Oak	26% European, 54% American 16% new oak

Bottled	April 25, 2003
Case Production	408
Alcohol	14.2%
pH	3.80
T.A.	0.635g/100ml
Release Date	Spring 2004