

2016 dry Rosé of Sangiovese

The release of our dry Rosé of Sangiovese is always one of the first signs of spring for many wine lovers. Well known for the vibrant color, enticing nose and bright fruit flavors, this wine sells out quickly.

Overall, 2016 was a more normal growing season than the last few years. While the drought is far from over, we received much needed rain over the winter and early spring. The good weather continued through the summer with no damaging heat spikes. Harvest started and ended early, yields were down a little, but the quality and flavor of the grapes were stellar.

After de-stemming, the fruit was cold soaked for three to four hours to achieve the alluring pink color. We drained off the juice, dug out the skins, and then gently pressed the grapes. The juice went back into tank and settled for 2 days at 40 degrees before it was racked and inoculated with a French isolate yeast. A slow cold fermentation followed to preserve the bright aromatics and fruit flavors. The wine was bottled in February 2017.

Our Rosé is recognized by critics and wine lovers as one of the best in the country, with a bright hue that alludes to the rich flavors. This vintage is a lighter pink color with a salmon tinge. Aromas of guava, strawberry, watermelon, raspberry and mint explode out of the glass. The flavors of watermelon, strawberry, peach, berry and a hint of minerality keep you coming back for another sip. The 2016 is a medium bodied Rosé with crisp acidity, a dry finish and a very long aftertaste. The vintage is sure to be a hit in warm weather!



Accolades: 2016: 90 points, Gold Medal & Best Buy - Beverage Tasting Institute

Food Pairing: Grilled fish, shrimp or chicken tacos, salads with lemon vinaigrette or a Thai inspired red curry with coconut milk, lime and mint. On the East Coast pair this with stone crabs, while on the West Coast try it with dungeness crab - either way it is a special treat!

Profile: • Vibrant flavors of watermelon, strawberry & peach
• Bright, crisp and dry: un-oaked

About Alexander Valley Vineyards:

They may be all the rage now but screw caps (sometimes called Stelvin closures) were still something of an anomaly when Alexander Valley Vineyards first used them six years ago. We decided that lively wines intended for immediate consumption would be perfect bottled with twist-off closures. So our dry Rose' of Sangiovese shares this twisted trait with Temptation Zinfandel, Gewurz and our half bottles.

Technical Data:

Grapes: 100% Sangiovese
Appellation: Sonoma County
Harvest: August 23 - September 9, 2016
Closure: Stelvin **RS:** 3.0 g/L
Alcohol: 13.2% **pH:** 3.32 **TA:** 6.8g/L
UPC: 0-85798 40072-0 **SRP:** \$16
Cases: 7600 **First Vintage:** 2006

