

## 2017 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.

The 2017 vintage will be talked about for a long time. Drought ending rainfall in January and February brought floods to many regions, heatwaves began in April and continued on and off throughout the summer, then Northern California wildfires made national news in October!

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 2018.

Our Rosé is recognized by critics and wine lovers as one of the best in the country, with a bright hue and brilliant pink color that alludes to the rich style. Aromas of guava, strawberry, watermelon, raspberry and mint explode out of the glass, while the classic flavors of watermelon, strawberry, peach, berry along with a nice minerality keep you coming back for another sip. The 2017 is a drier style with very bright acidity and a long lasting finish. This vintage is pure California sunshine in a glass and is sure to be a hit with Rosé lovers!



**Accolades:** 2017: 93 points & Gold Medal - Experience Rose' Wine Competition 2018  
2017: 91 points - Beverage Dynamics

**Food Pairing:** Grilled fish, shrimp or chicken tacos, salads with lemon vinaigrette or a Thai inspired curry with coconut milk, lime and mint. For a unique pairing try it with a spicy gumbo.

**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 in 2005. 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:** Alexander Valley  
**Harvest:** September 1 - September 9, 2017  
**Closure:** Stelvin      **RS:** 1.5 g/L  
**Alcohol:** 12.5%      **pH:** 3.31      **TA:** 7.8g/L  
**UPC:** 0-85798 40072-0      **SRP:** \$16  
**Cases:** 8370      **First Vintage:** 2006

