

ALEXANDER VALLEY VINEYARDS

2018 dry Rosé of Sangiovese

This is our thirteenth release of Rosé! Known for its vibrant color, enticing nose and bright fruit flavors, AVV dry Rosé of Sangiovese is a hit year round.

The 2018 growing season began a bit cooler than the past few vintages, but we had a near perfect fruit set. Summer temperatures were moderate with relatively few heat spikes. The cooler temperatures and mild weather led to a longer hang time, allowing the grapes to ripen slowly. At harvest the fruit had excellent flavors and balanced natural acidity.

After de-stemming, the fruit was cold soaked for an average of four hours to achieve the light pink color. We drained off the juice, dug out the skins, and then gently pressed the grapes. The juice went back into the tank and settled for 2 days at 40° before it was racked and inoculated with a French isolate yeast. To preserve the bright aromatics and fruit flavors the juice was fermented slowly at a chilly 50°. The wine was bottled in late February 2019.

Our Rosé is recognized by critics and wine lovers as one of the country's best, 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 flavors of watermelon, strawberry, peach, grapefruit along with a nice minerality keep you coming back for another sip. The 2018 is a drier style with very bright acidity and a long lasting finish.

This is pure California sunshine in a glass and like the twelve prior vintages, it will sell out quickly.



- Accolades:**
- 2018: Double Gold Medal & Best of Class - Sonoma County Harvest Fair
 - 2018: 95 points & Gold Medal - California State Fair
 - 2018: 93 points & Gold Medal - Rose' Experience Wine Competition 2019
 - 2018: 93 points - Beverage Dynamics / Cheers
 - 2018: 91 points & Gold Medal - Sunset International Wine Competition
 - 2018: 90 points & Gold Medal - Sommelier Challenge International Wine & Spirits Competition

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 12 - 27, 2018
Closure: Stelvin **RS:** .74 g/L
Alcohol: 13.0% **pH:** 3.42 **TA:** 6.1g/L
UPC: 0-85798 40072-0 **SRP:** \$16
Cases: 8400 **First Vintage:** 2006



Our family creates wines of distinction for everyone.

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