

Alexander Valley Vineyards®

2010 dry Rosé of Sangiovese

Rosé is the wine world's populist, offering a little something for everyone. For the white wine crowd, it delivers refreshing bright fruit; while for the red wine lovers, there is heft and structure. And for those drawn in by appearance and fashion? Well it's hard not to be smitten by the shimmering color of a well-made rosé.

Just take a look at the dusty salmon hue of the 2010 dry Rosé of Sangiovese. Only the most jaded among us would not be intrigued to imbibe. If the color doesn't lure you, the aromas of wild strawberry, watermelon and mint certainly will.

We picked the Sangiovese at 22.6 Brix from a single estate vineyard. At that level, we found optimal color development in the grape skins, but the flavor components of the fruit were still delicate. The fruit was destemmed and cold-soaked at 45 degrees for five hours after which the tank was drained and pressed and the juice inoculated with a special French isolate yeast.

A cool growing season in 2010 concentrated both color and acidity in the fruit. The result is a dry rosé with vibrant flavors of wild strawberries, peach and raspberry and a very long finish.

Food Pairing: Rosé suggests balmy days, but to relegate the wine solely to warm weather would be a disservice. Pair with salads, steamed or grilled seafood, grilled chicken, sausages or an antipasto platter with olives, cheeses & charcuterie. Plus, this crowd pleaser is the perfect way to start a party.

Prior Accolades: One of the 'Fifty Super Domestic Wine Values' - Robert Parker
"One of the best I've ever tasted ..." - Dave McIntyre Washington Post
Best Buy - Beverage Tasting Institute

Profile: • Vibrant flavors of strawberry, peach & raspberry
• Bright, full bodied unoaked



About Alexander Valley Vineyards: Twisted

They may be all the rage now but screw caps (sometimes called Stelvin) 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 now our dry Rose of Sangiovese shares this twisted trait with Temptation Zinfandel and Gewurz.

Technical Data:

Grapes: 100% Sangiovese

Harvest: September 23, 2010

Closure: Stelvin

Alcohol: 13% pH: 3.34 TA: 6.0 g/L

UPC: 0-85798 40072-0