



## 2013 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 always sells out quickly.

2013 was another vintage for the record books. While this was an almost perfect growing season, it started with one of the driest springs on record. Throughout the summer we had a warm growing season and as a result the Sangiovese for our Rosé reached peak maturity about a week earlier than in 2012.

We harvested the grapes on August 30 and September 4, 2013. After de-stemming, the fruit was cold soaked for about 6 hours, until the color was just right. 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 yeast inoculated with a French isolate yeast. A slow cold fermentation followed to preserve the bright aromatics and fruit flavors. The wine was bottled in early February and will be available in March.

Our Rosé is recognized by critics and wine lovers as one of the best in the country. This vintage is similar in color to the 2012 with a light pink/salmon hue. Aromas of wild strawberry, watermelon, raspberry and mint explode out of the glass. The flavors of strawberry, peach, berry and a hint of minerality keep you coming back for another sip. The 2013 is a rich Rosé with a very long aftertaste and is sure to be a hit in warm weather!



**Food Pairing:** Ceviche with lime, fresh hot pepper, cilantro, mint, grilled fish, pan roasted shrimp and steamed mussels are classics. Try a chicken paillard over a bed of young greens finished with a preserved lemon vinaigrette.

- Awards:**
- 2013: 92 points & Best Buy - Beverage Testing Institute**
  - 2013: 91 points & Gold Medal - San Diego International Wine Competition**
  - 2013: Gold Medal - World Wine Championships**
  - 2013: Gold Medal - San Francisco International Wine Competition**

**Profile:**

- Vibrant flavors of strawberry, peach & berry
- Bright, rich texture, un-oaked

### About Alexander Valley Vineyards:

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 our dry Rose' of Sangiovese shares this twisted trait with Temptation Zinfandel and Gewurz.

### Technical Data:

**Grapes:** 100% Sangiovese  
**Harvest:** August 30 - September 4, 2013  
**Closure:** Stelvin      **RS:** 5.5 g/L  
**Alcohol:** 13.2%    **pH:** 3.52    **TA:** 6.2 g/L  
**UPC:** 0-85798 40072-0    **SRP:** \$15  
**Cases:** 3000    **First Vintage:** 2006

