



Small Sangiovese vineyards are farmed exclusively for this roof Heavy pruning promotes even ripening while maintaining acidity and minerality in the grapes. We leave the juice in contact with the skins for a few hours to achieve the perfect pink hue, then cold ferment in stainless steel to maintain the bright flavors. Our dry Rose of Sangiovese jumps out of the glass with intense aromatics and is rich and full bodied with big flavors of strawberry, watermelon, raspberry and mint. The Wetze Family Estate, located on the property settled in the 1890. By Alexander Valley annesseke Cypra Alexander, showcases the Alexander Valley annesseke Cypra Alexander, showcases the

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BETH DEFECTS, (CONSIMPTION OF ALCOHOLIC BEVERAGES IMPRING SHORT BENEFIT OF THE CAR OR OF GERME MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



2023 dry Rosé of Sangiovese - 750ml

Appellation:

Blend:

Harvest Date: 9/18 - 10/05/23

Alcohol: 13.2% Cases: 8,400

Sonoma County Sangiovese 100%

Aging:

pH: 3.2 UPC: 0-85798 40072-0

First Vintage: 2005

Cold fermented in stainless, no oak

TA: 6.7 g/L **SRP:** \$22 **RS:** 0.15 g/L **Closure:** Stelvin

The bright color, enticing aromatics and summer fruit flavors, have made AVV dry Rosé of Sangiovese a hit with wine drinkers. We've been known for our big Rosé since 2005 and this 18th vintage continues the tradition.

2023 began with heavy winter rainfall that delivered much needed moisture to the vines, followed by a long, cool growing season. Our Sangiovese harvest occurred about three weeks later than prior years, but the long hang time allowed for the development of rich flavors. At harvest, the quality of the fruit was excellent with balanced acidity and in-tense flavors.

The grapes were gently pressed and held for 3 hours to get the proper color in the press. The juice was sent to a tank where it was cold settled for close to 48 hours and then racked off its sediment to another tank for fermentation, where it was inoculated with a French isolate yeast. To preserve the bright aromatics and fresh fruit flavors the juice fermented slowly at a chilly 50°.

Year after year AVV Rosé is recognized as one of the country's best, the 2023 continues the tradition. Intense aromas of watermelon, melon, guava, red cherry, raspberry and a hint of grapefruit fill the glass. Flavors of peach, stone fruit, watermelon, along with slight grapefruit notes make this a juicy glass of pink wine. Always full bodied and rich, the 2023 is a dry wine with a long finish. This is pure California sunshine in a glass.

Profile:

Rich, juicy flavors of peach, watermelon & strawberry.

Pairing Suggestions:

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.

Accolades:

2023: 99 points & Double Gold Medal - California State Fair

2023: 90 points - James Suckling

2023: Gold Medal - Sonoma County Harvest Fair

2023: Gold Medal - San Antonio Stock Show & Rodeo 2025 International Wine Competition

2023: Gold Medal - San Francisco Chronicle Wine Competition

ALEXANDER VALLEY VINEYARDS



