

ALEXANDER VALLEY VINEYARDS

2022 dry Rosé of Sangiovese

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 Rose' since 2005 and this 17th vintage continues the tradition.

2022 kicked off with a lack of rain from the ongoing drought, warm spring, and early summer. Relatively mild summer temperatures allowed the grapes to mature evenly. Harvest began quickly and yields were a bit lighter than in prior vintages. At harvest, the quality of the fruit was excellent with natural acidity and intense 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, and the 2022 Rosé doesn't disappoint. Open a bottle, pour and aromas watermelon, melon, guava, red cherry and raspberry fill the glass. Juicy flavors of peach, stone fruit, watermelon, strawberry and nice minerality keep you smiling and coming back for another sip. This is pure California sunshine in a glass. With bright acidity and a long dry finish this wine appeals to everyone.



Accolades: 2022: 90 points "Hidden Gem" - *Wine Enthusiast*
2022: 95 points - *Beverage Dynamics*
2022: 93 points & Gold Medal - *Beverage Testing Institute*
2022: 92 points & Gold Medal - *Sunset Intl Wine Competition*
2022: Double Gold Medal - *Sonoma Harvest Fair Wine Competition*
2022: Double Gold Medal - *San Francisco Chronicle Wine Competition*
2022: Gold Medal & Top of Class - *San Antonio Stock Show & Rodeo Intl Wine Competiton*

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: • Juicy flavors of peach, watermelon & strawberry
• Bright, crisp and rich: un-oaked

Back label features Sustainable logo:

Over the decades we have created and utilized many sustainable practices in our vineyards and winery. We're highlighting our commitment by prominently displaying the Sonoma County Sustainably Farmed Grapes logo on the back label of this bottle.

Sustainability ensures that our business, rural lifestyle and agricultural heritage will be maintained for years to come.

Every time a consumer purchases a bottle of wine with this logo, they are assured that it was produced in an environmentally friendly way by passionate stewards of the land.

Technical Data:

Grapes: 100% Sangiovese

Appellation: Sonoma County

Harvest: August 24 - September 17, 2022

Closure: Stelvin **RS:** 0.8 g/L

Alcohol: 13.2% **pH:** 3.25 **TA:** 6.7 g/L

UPC: 0-85798 40072-0 **SRP:** \$22

Cases: 6,900 **First Vintage:** 2006



Our family creates wines of distinction for everyone.

Healdsburg - Sonoma County - California

avvwine.com

