

ALEXANDER VALLEY VINEYARDS

2023 *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 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 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, the 2023 continues the tradition. Intense aromas of watermelon, melon, guava, red cherry, raspberry and a hint of grapefruit fill the glass. Favors 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.



Accolades: 2023: 99 points & Double Gold Medal - California State Fair
2022: 90 points "Hidden Gem" - Wine Enthusiast

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.

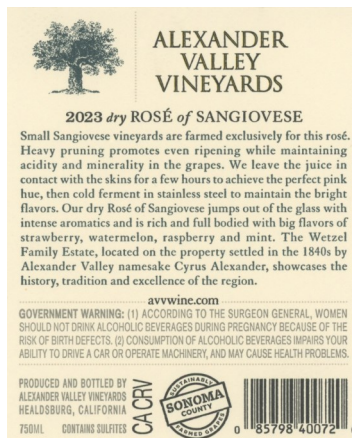
Profile: • Juicy flavors of peach, watermelon & strawberry
• Bright, crisp and rich: un-oaked

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: September 18 - October 5, 2023

Closure: Stelvin **RS:** 0.15 g/L

Alcohol: 13.2% **pH:** 3.2 **TA:** 6.7 g/L

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

Cases: 8,400 **First Vintage:** 2006



Our family creates wines of distinction for everyone.

Healdsburg - Sonoma County - California

avvwine.com

