



2011 dry Rosé of Sangiovese

Alexander Valley Vineyards celebrates the history, tradition and excellence of fifty years at the Wetzel Family Estate in 2012 and we're commemorating the occasion with a few changes to the wine labels on our Estate Wines. The 2011 dry Rosé of Sangiovese is the first wine to be released in 2012 with the new label. Since our first vintage in 2006, AVV's Rosé has been a crowd favorite with vibrant color, an enticing nose and bright flavors. The new vintage is no different. Overall, 2011 was another cool growing year and we picked the grapes in late September to get the right balance of flavors and acidity.

After de-stemming, the fruit was cold soaked for about 5 hours, until the color was just right. We drained off the juice, dug out the skins, and then pressed. 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 on March 1, 2012.

When compared to the 2010, this vintage is slightly darker in color, has lower residual sugar and slightly higher acidity resulting in a wine with more texture. Aromas of wild strawberry, watermelon, raspberry and mint jump out of the glass. There are flavors of strawberry, peach, berry and a hint of minerality. The finish is dry with a long aftertaste.

Food Pairing: Steamed mussels with a little of the wine, garlic, parsley and plenty of bread to scoop up the sauce or try a salad of fresh greens, new potatoes, olives, grilled local fish and a light red wine vinaigrette.

Awards:
2010: 92 points Beverage Dynamics Five Stars Cheers
2010: "A big time winner is Alexander Valley's 2010 Rose' of Sangiovese" - Robert Parker
2009: "Exuberant and fun" Washington Post
2008: "One of the finest I have tasted from California" - Robert Parker

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

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

Technical Data:

Grapes: 100% Sangiovese

Harvest: September 19-20, 2011

Closure: Stelvin

Alcohol: 13.2% **pH:** 3.43 **TA:** 6.7 g/L

UPC: 0-85798 40072-0

