



2012 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. The 2012 started rolling off our bottling line in mid February and will sell out quickly. This wine is always a crowd favorite with vibrant color, an enticing nose and bright fruit flavors. Buy this wine by the case while it is available.

2012 was a textbook growing season in Northern California with more heat accumulation days than in previous years. Yields were well above the record lows of last year.

The fruit arrived at the winery on September 7th and September 10th. 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, using a new press program this year with fewer rotations and a 20 minute reduction in total time. 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 mid February and was released in March.

Since our first vintage in 2006, AVV's Rosé has been recognized by critics and wine lovers as one of the best in the country. When compared to the 2011, this vintage is slightly lighter in color with a light pink/salmon hue. 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 wine has medium mouthfeel and a dry finish with a very long aftertaste.



Food Pairing: Light white fish (try flounder or snapper) pan sautéed and finished with a lemon, caper, butter sauce works well, as do fish, lobster or shrimp tacos. Try New Orleans style BBQ shrimp for a decadent pairing.

- Awards:**
- 2011:** Consistently one of the best U.S. rosés" - *The Washington Post*
 - 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:

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 7 and 10, 2011

Closure: Stelvin **RS:** 4.14 g/L

Alcohol: 13.2% **pH:** 3.39 **TA:** 6.8 g/L

UPC: 0-85798 40072-0 **SRP:** \$15

