



2015 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. Well known for the vibrant color, enticing nose and bright fruit flavors, this wine sells out quickly.

The western drought continued in 2015 and was once again the topic of much discussion. A cool spring, rain at bloom and hot July along with the continued effects from the lack of rain contributed to lower yields and one of our earliest harvest dates for the Sangiovese. As a result the grapes had terrific concentration and superb fruit flavors at harvest.

After de-stemming, the fruit was cold soaked for about six hours to achieve the alluring pink color. We drained off the juice, dug out the skins, and then gently pressed the grapes. The juice went back into tank and settled for 2 days at 40 degrees before it was racked and inoculated with a French isolate yeast. A slow cold fermentation followed to preserve the bright aromatics and fruit flavors. The wine was bottled in early March 2016.

Our Rosé is recognized by critics and wine lovers as one of the best in the country. This vintage is a deep pink color with an orange tinge. Aromas of guava, strawberry, watermelon, raspberry and mint explode out of the glass. The flavors of watermelon, strawberry, peach, berry and a hint of minerality keep you coming back for another sip. The 2015 is a medium bodied Rosé with crisp acidity, a dry finish and a very long aftertaste. The vintage is sure to be a hit in warm weather!

- Accolades:**
- 2014: 95 points - Beverage Dynamics Five Stars - Cheers**
 - 2013: 92 points Best Buy - Beverage Testing Institute**
 - 2012: "perennially one of my favorite U.S. rosés" - Washington Post**

Food Pairing: Grilled fish, shrimp or chicken tacos, salads with lemon vinaigrette or a Thai inspired red curry with coconut milk, lime and mint. On the East Coast pair this with stone crabs, while on the West Coast try it with dungeness crab - either way it is a special treat!

Profile:

- Vibrant flavors of watermelon, strawberry & peach
- Bright, crisp and dry: un-oaked



About Alexander Valley Vineyards:

They may be all the rage now but screw caps (sometimes called Stelvin closures) 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 our Temptation Zinfandel and Gewurz.

Technical Data:

Grapes: 100% Sangiovese
Appellation: Sonoma County
Harvest: August 24 - August 27, 2015
Closure: Stelvin **RS:** 5.0 g/L
Alcohol: 13.2% **pH:** 3.47 **TA:** 7.5g/L
UPC: 0-85798 40072-0 **SRP:** \$16
Cases: 3700 **First Vintage:** 2006



ALEXANDER
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dry ROSÉ of SANGIOVESE
SONOMA COUNTY

Vintage: 2015

ESTABLISHED 1962 WETZEL FAMILY ESTATE



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2015 *dry* ROSÉ of SANGIOVESE

Small Sangiovese vineyards are farmed exclusively for this rosé. 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 Rosé 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 Wetzel Family Estate, located on the property settled in the 1840s by Alexander Valley namesake Cyrus Alexander, showcases the history, tradition and excellence of the region.

avvwine.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

PRODUCED AND BOTTLED BY
ALEXANDER VALLEY VINEYARDS
HEALDSBURG, CALIFORNIA

750ML

CONTAINS SULFITES

