

# ACORN

## 2011 Sangiovese *Alegría Vineyards, Russian River Valley*

At Acorn Winery our passion is traditional field-blended wines. Our food-friendly wines fully express the fruit characteristics of the diverse grape varieties we grow at our Alegría Vineyards in Sonoma County's Russian River Valley.

To honor the land and maintain it for future generations, our farming is sustainable and labor-intensive. Inter-planting different varieties to be harvested together requires individualized attention to each vine. Hand tending, ten or more times a season, ensures a balanced crop and flavorful wines that are distinctive expressions of each vintage.

*Betsy and Bill Nachbaur*

### Vineyard and Winemaking Notes

Sangiovese was first planted in our vineyards 63 years ago by Americo Rafanelli. Finding his old Sangiovese vines thriving amongst the Zinfandel inspired us to take cuttings from those vines, and six other Sangiovese selections, to plant a new vineyard on the west-facing slope of our Acorn Hill in 1992. Our hillside field blend includes two other Tuscan varieties: Canaiolo (to add velvety texture) and Mammolo (to add the aroma of violets).

2011 gave us a cool growing season. Early rains required us to meticulously hand sort the fruit, selecting only the undamaged, evenly ripened grapes for this wine.

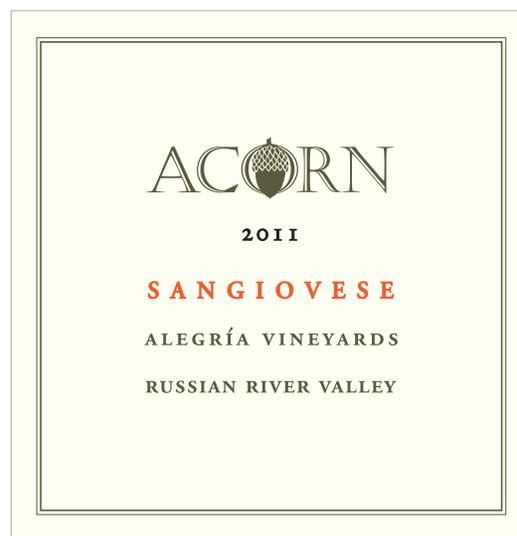
We fermented the grapes with native and Brunello yeast and aged the wine in a combination of American, French, and Hungarian oak barrels that Bill selected to compliment and elevate the grapes' characteristic flavors.

Co-fermented and aged together, the three varieties interacted to create complex and nuanced flavors and aromas. During the early months of barrel aging, we stirred the lees to enhance body and mouthfeel. We reduced the time in barrel and bottled earlier than usual, to preserve the fresh flavors of this wine.

### Tasting Notes

Inviting, gentle aromas of spicy plum and dried rose petals mingle with enticing vanillin oak and earth notes. A rich, smooth entry flows into bright acidity that frames the wine. Ripe plum, cherry, pomegranate, and rhubarb fuse with plush mocha, vanilla, and toasty oak. The combination of flavors makes this wine ideal for pairing with almost any meal or occasion.

Enjoy this versatile, easy drinking Sangiovese with both everyday fare and special meals. It pairs well with salmon, spaghetti Bolognese, wild mushroom lasagna, and sausage pizza.



### Composition

A single-vineyard field blend of 98% Sangiovese (7 different clones) with 1% Canaiolo and 1% Mammolo.

Vintage	2011
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Date	October 15, 2011
Brix	25° Brix
Barrel Aging	12 months
Type of Oak	46% American, 39% French, 15% Hungarian; 28% new oak barrels
Bottled	December 6, 2012
Case Production	387
Alcohol	13.6%
pH	3.5
T.A.	6.5g/L
Release Date	December 2013

Tasting By Appointment Only • Healdsburg, Sonoma County, California

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