

ACORN

2011 Dolcetto

Alegría Vineyards, Russian River Valley

Every ACORN wine is a co-fermented field blend of grape varieties we grow in our Certified Sustainable Alegría Vineyards in Sonoma County's Russian River Valley.

Since 1990, our passion has been to carry on and expand the tradition of field-blending wines. Reviving our century-old field-blend vineyard inspired us to continue the practice when we planted our new vineyards.

To honor the land and maintain it for future generations, our farming is sustainable and labor intensive. Hand-tending each vine, ten or more times a season, ensures a balanced crop that produces flavorful wines reflecting the distinctive expression of each vintage in Alegría Vineyards.

Betsy and Bill Nachbaur

Vineyard and Winemaking Notes

We planted Dolcetto, along with Freisa and Barbera, in three different parts of our Alegría Vineyards which have different types of soil. Morning fog and cool nights in the Russian River Valley provide an ideal climate these three varieties from the Piedmont area of northwest Italy. Ours is probably the only mixed planting of these grapes in California.

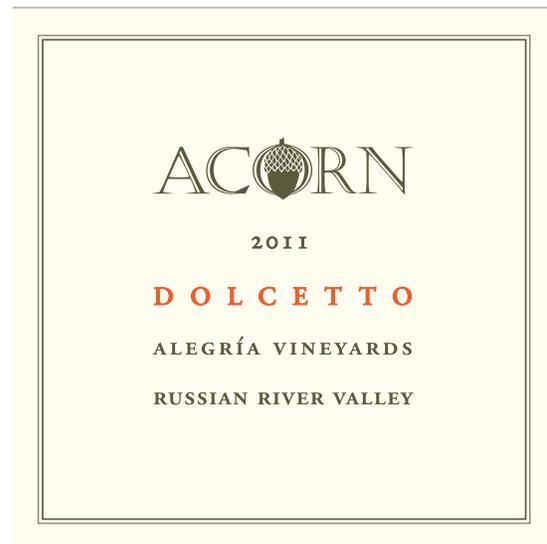
2011 - our 18th vintage of Dolcetto - was cooler than normal, so we aggressively thinned the crop to be sure it ripened evenly. Meticulous hand-sorting, as we harvested, and again at the crusher, assured that we crushed only the highest quality grapes.

We co-fermented the three varieties with native yeast and another yeast strain selected to highlight fruit character and mouthfeel. Freisa added strawberry notes while Barbera added structure to the field blend. We aged the wine for 15 months in barrels carefully chosen to elevate varietal fruit flavors and aromas.

Tasting Notes

Inviting aromatics of vine-ripened blackberry and mocha are laced with hints of blueberry, strawberry, eucalyptus, and earthy spice notes. The velvety entry and round mouthfeel reveal a mix of dark berries, plum, and cherry that gently fill the palate. Subtle baking spices join the flavors near the finish, adding brightness and interest as the wine lingers on.

Enjoy this sophisticated gem with roast duck in a cherry-rosemary sauce, pork medallions with onion marmalade, or an eggplant, tomato, and smoked mozzarella tart.



Composition

A single vineyard field blend of 92% Dolcetto, 5% Barbera, and 3% Freisa.

Vintage	2011
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Dates	October 12, 2011
Brix	23° Brix
Barrel Aging	15 months
Type of Oak	44% French [22% new] 33% Hungarian 22% American [11% new]
Bottled	April 10, 2013
Case Production	234
Alcohol	13.8%
pH	3.5
T.A.	5.6g/L
Release Date	Spring 2014



10/15