



2010 ROSATO DI SANGIOVESE
Technical Information

Harvested:	October 20-22, 2010
Varietal Composition:	96 percent Sangiovese 4 percent Zinfandel
Appellation:	Napa Valley
Vineyards:	100 percent Soda Creek Vineyard
Bottling Date:	February, 2011

Vintage Notes: The New Year began with storms that brought high winds and heavy rains to the valley, but precipitation soon became scarce and for the second year in a row, Napa Valley received little more than 60 percent of its normal rainfall. Spring was one of the driest on record. Warm spring days resulted in early budbreak, and the persistent frigid, dry air during the nights created conditions for the longest front period in decades. Then within the same week frost threat was at its greatest, a multi-day heat spike sent daytime temperatures into the triple digits just as the vines were beginning to flower and set fruit. After the fruit set, fewer clusters with smaller berries appeared with cooler temperatures, harvest started just a little ahead of normal due to the early vine development in the spring. Harvest was condensed with low crop yields.

Winemaking Notes: Harvest Analysis – 23.6 degree Brix. The grapes were harvested from Sangiovese grapes grown on our Soda Creek Ranch vineyard. The juice from these grapes was cold soaked overnight on the skins. The next day, 5 percent of the juice was drained off of the skins. The juice was then inoculated with yeast and fermented in tank at 52-56 degrees F. After a month-long fermentation, the wine was settled and racked off yeast lees. The wine was bottled with a touch of sweetness.

Analysis: 14.0% Alcohol, 5.78 g/L titratable acidity, 3.43 pH, 0.54% residual sugar.

Tasting Notes: Pink! It's beyond pink. It's day-glow pink. The aromas are as electric as the color – spicy, bubble gum fruitiness, floral with mineral notes. Fruity, but not tutti, it's a refreshing summer sip.