

# ACORN

## 2012 Sangiovese

*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

When we purchased Alegría Vineyards in 1990, we were delighted to find some of the oldest Sangiovese vines in Sonoma County, planted in 1950 by A. Rafanelli among our Zinfandel vines.

We used cuttings from those old Sangiovese vines when we planted our hillside blocks, inter-planted with six other distinct selections of Sangiovese, and two other Tuscan grapes that are traditionally blended with Sangiovese: Canaiolo (for color) and Mammolo (for aroma).

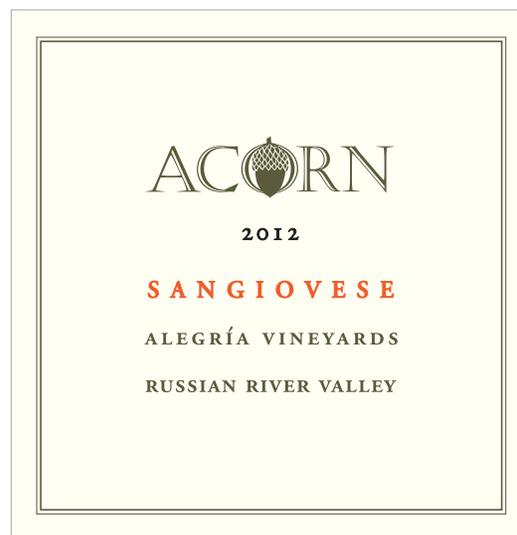
The 2012 season developed rich, concentrated flavors and aromas that were unlocked by a three day cold soak. Native yeast started, and Brunello yeast completed, fermentation of the field blend. For barrel aging, Bill selected a combination of oak to enhance varietal flavors and aromas.

Our hands-on attention to the sustainably farmed vines, and 2012's benign weather, produced a great vintage—our 19th Sangiovese. The field blend and our cool Russian River Valley climate give the wine an “Italianate”, food-friendly balance of tannins and acidity.

### Tasting Notes

Intriguing aromas of spicy oak and a rich mineral essence blend with light red fruit and traces of tobacco. The bright oak-edged entry quickly reveals the solid structure and wonderful characteristics of the wine. Mocha and spice dominate, while nuanced flavors of juicy cherry, plum, and hints of orange peel and minerality appear mid-palate and broaden in the lingering finish.

Slightly chewy with youthful tannins, this Sangiovese is reminiscent of a Chianti Classico, and is an excellent match for almost any meal. The beautiful acidity is ideal for pairing with entrées like lasagna or pizza, and is equally well matched with marinated hanger steak served with mushrooms and a red wine sauce, or a leg of lamb with rosemary and garlic.



### Composition

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

Vintage	2012
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Date	October 20, 2012
Brix	24.6° Brix
Barrel Aging	16 months
Type of Oak	46% Hungarian [15% new] 39% French 15% American [13% new]
Bottled	March 26, 2014
Case Production	690
Alcohol	14.1%
pH	3.8
T.A.	5.33g/L
Release Date	Fall 2014

Tasting By Appointment Only • Healdsburg, Sonoma County, California

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