



TRENTADUE

Rosato di Sangiovese

2015

ALEXANDER VALLEY ESTATE



WINEMAKER NOTES

The 2015 growing season began with one of the earliest bud breaks in history. Our Old Vine block 601 Sangiovese was the first one to awaken on February 18th. The rest of the varieties followed with bud break that was three weeks earlier than average and as you may have guessed, it was a record early start for harvest as well. The growing conditions were mostly good, the exception being cold weather during bloom that caused low fruit set resulting in below average yields...and as low as 50% off on our Cabernet blocks. The upside of lower yields is the incredible high quality showing on all wines from our Estate grapes.

With our 2015 Rosato di Sangiovese, we used the “pressed” method by holding the grapes in the press for about 6 hours until the desired color was reached. The juice was fermented in a chilled tank at very low temperature for a long time to preserve more of the delicate and exuberant aromas of young Sangiovese. The flavor profile of our Rosato di Sangiovese is amazing ; guava, peach, apricot and watermelon, followed by a touch of Asian spices and a hint of rose petals. The mouth feel is juicy and refreshing, sweet without the sugar with bright acidity. Enjoy this wine well chilled. With or without food it will be equally satisfying.

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL	PRODUCTION	AGING
100% Sangiovese	338 Cases	Stainless Steel barrels
		ALCOHOL
APPELLATION	BOTTLED	13.5%
Alexander Valley Estate	March, 2016	RESIDUAL SUGAR
		0.0%
WINEMAKER	RELEASE DATE	pH
Miro Tcholakov	April, 2016	3.39
		TOTAL ACID
		.59g/100ml