



Small Sangiovese vineyards are farmed exclusively for this rost didity and minerality in the grapes. We leave the juice in leave the with the skins for a few hours to achieve the perfect pink thus, then cold ferment in stainless tested to maintain the bright llavors. Our dry Rosé of Sangiovese jumps out of the glass with intense aromatics and is rich and full bodied with light flavors of strawberry, watermelon, raspberry and mint. The Wetzel Family Estate, located on the property settled in the 1840s by Alexander Valley namesake Cyrus Alexander, showcases the history, tradition and excellence of the region.

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GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN
SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE
RISK OF BERTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC GEVERAGES BIMPIREY DRING
BUILTY TO RIVEY. CAY OR OF PERAME MICHIEST, AND MAY CAUSE HEALTH PROBLEMS.



2024 dry Rosé of Sangiovese - 750ml

Appellation:

Blend:

Harvest Date: 9/3 - 9/17/2024

Alcohol: 13.4% **Cases:** 4,600

Sonoma County Sangiovese 100%

Aging:

pH: 3.3 UPC: 0-85798 40072-0
TA: 6.8 g/l SRP: \$22

First Vintage: 2005

Cold fermented in stainless, no oak

TA: 6.8 g/L **SRP**: \$22 **RS**: 0.41 g/L **Closure**: Stelvin

Alexander Valley Vineyards has been known for dry Rosé of Sangiovese since our first vintage in 2005. Year after year this wine is recognized as one of the country's best and the 2024 continues the tradition.

2024 may well be one of the best vintages in the past fifty years. Abundant winter rainfall, a cool spring, and warm temperatures during the peak growing season combined with late summer mild temperatures and cool nights enabled the grapes to achieve a beautiful balance of high acidity and layered flavors at harvest.

The grapes were gently pressed and held for 3 hours to get the proper color in the press. The juice was sent to a tank where it was cold settled for close to 48 hours and then racked off its sediment to another tank for fermentation, where it was inoculated with a French isolate yeast. To preserve the bright aromatics and fresh fruit flavors the juice fermented slowly at a chilly 50°.

Our dry Rosé of Sangiovese is pure California sunshine in the glass with intense aromas of watermelon, melon, guava, strawberry and a hint of juicy grapefruit. This wine appeals to California wine lovers, with rich flavors of peach, stone fruit, watermelon and citrus notes.

Profile:

Brightly colored, intensely aromatic, rich summer fruit flavors.

Pairing Suggestions:

Grilled fish, shellfish, chicken, Thai inspired curries or spicy gumbos.

Accolades:

2024: 92 points & Five Stars - Beverage Dynamics

2024: 91 points - James Suckling

2024: Double Gold Medal - Sonoma County Harvest Fair

2024: Double Gold Medal - San Antonio Stock Show & Rodeo Intl Wine Competition

ALEXANDER VALLEY VINEYARDS



