

ALE FLOW WINES

Keg	Col	lar
reg	CUI	lai.



Tap Handle:





2024 dry Rosé of Sangiovese -19.5L kegs

Appellation:	Varietal:
Alexander Valley	Sangiovese 100%
First Vintage: 2005	

Harvest Date: 9/3 - 9/17/2024 Aging: Cold fermented in stainless, no oak

Alcohol: 13.4% pH: TBD TA: TBD RS: 0.6 g/L est

Kegs: 19.5L TTB: 24325001000617 Release Date: 2/1/25

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. For the first time, we are offering this wine in kegs!

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.

This is a big, juicy glass of wine that appeals to serious wine lovers, as well as those new to wine.

About our kegs:

We've partnered with Free Flow Wines to offer our wine in kegs. One 19.5L steel keg eliminates 26 empty wine bottles, corks, labels & cardboard boxes from going to the landfill or being recycled. Each steel keg can be reused for 30+ years. Each reusable steel keg is fitted with a standard American Sankey D Fitting, guaranteed to fit seamlessly into any draft system and all kegerators.

Profile:

Brightly colored, intensely aromatic, rich summer fruit flavors.

Pairing Suggestions:
Grilled fish, shellfish, chicken, Thai inspired curries or spicy gumbos.
Prior Accolades:
2023: 90 points - James Suckling
2022: 90 points - Wine Advocate

2021: 99 points - California State Fair

ALEXANDER VALLEY VINEYARDS

8644 Highway 128 | Healdsburg, CA 95448 | 707.433.7209 | avvwine.com