

ACORN

2010 Dolcetto

Alegría Vineyards, Russian River Valley

At Acorn Winery our passion is traditional field-blended wines. Our food-friendly wines fully express the fruit characteristics of the diverse grape varieties we grow at our Alegría Vineyards in Sonoma County's Russian River Valley.

To honor the land and maintain it for future generations, our farming is sustainable and labor-intensive. Inter-planting different varieties to be harvested together requires individualized attention to each vine. Hand tending, ten or more times a season, ensures a balanced crop and flavorful wines that are distinctive expressions of each vintage.

Betsy and Bill Nachbaur

Vineyard and Winemaking Notes

In 1991, we planted Dolcetto in our Alegría Vineyards, along with two other varieties—Freisa and Barbera—that also hail from the Piedmont area of northwest Italy. Freisa adds strawberry notes and Barbera adds structure to the field blend.

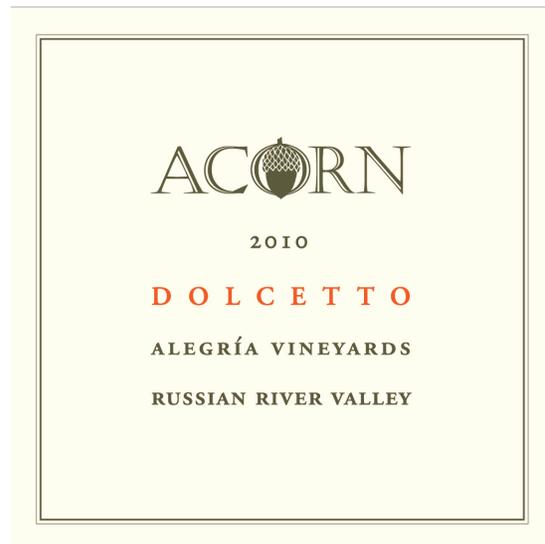
2010 was a challenging year in the vineyard. A wet spring and cool summer temperature slowed ripening. A heat wave in August destroyed about 40% of the crop and compelled us to do meticulous hand sorting at harvest to remove raisins. The grapes we crushed were excellent, but the crop yield was only 1.3 tons per acre.

We crushed the three mixed varieties into two fermenters with two different yeasts. One brought out more fruit character with a broad mouthfeel, while the other gave us a wine with more structure and elegance. This blend of both lots is more complex and interesting than either of the separate components. We barrel aged the wine in once-used oak barrels for 16 months to add structure and elevate varietal fruit flavors and aromas.

Tasting Notes

A richness permeates every layer of this wine, from the lovely aromas to the intriguing palate. Aromas of ripe berries and mocha blend with threads of mineral earthiness, reflecting its Italian heritage.

The smooth, opulent entry reveals a delicious mix of berries and juicy pomegranate wrapped with creamy mocha. The wine maintains a reserved quality, allowing it to be delicious but never over the top. Beautifully balanced and well integrated, this Dolcetto is a pleasure to sip solo. It also pairs well with a cheese course, chicken Alfredo, or wild mushroom pizza.



Composition

A single vineyard field blend of 92% Dolcetto, 5% Barbera, and 3% Freisa.

Vintage	2010
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Dates	Sept. 29, 2010
Brix	23° Brix
Barrel Aging	16 months
Type of Oak	50% Hungarian, 50% French
Bottled	April 18, 2012
Case Production	104
Alcohol	14.1%
pH	3.64
T.A.	7.2g/L
Release Date	Spring 2013

