

## NV Rosato (2012 bottling)

(Label is gold now)

SRP \$16

13.2% ABV

27% Estate Grenache, 27% Estate Barbera
15% Nebbiolo, 15% Tinta Roriz
16% Sangiovese

Made using saignée technique primarily, Grenache
portion fermented to 6 brix before pressing skins
No oak used, fermented in various containers
Some went through ML, some did not
Stored two months on lees
Filtered
3.45 bottling pH
120 cases produced
RS/.025
Hand bottled



Our 2012 Rosato may be the most tactile and textured one we have made yet. Our first harvest of estate Grenache was fermented nearly dry on its skins to lend a fine-grained grippiness to the palate that has a subtle smoothness hiding behind the dry finish. The Nebbiolo insures a light floral presence while the Barbera underlines an earthy note and ensures a good acid backbone. This particular Rosato has the capacity to age for several years as well with its firm structure and ample fruit. Enjoy with salads, charcuterie, fried foods or roasted poultry.

The 2012 vintage will be best remembered for its record-breaking crops, relatively predictable weather, late warmth and light rainfall at harvest that did more good than harm for once. The vintage is generally well-structured and of moderate weight with good varietal typicity. Though not a blockbuster year forconcentration, 2012 produced very good wines of balance rather than shear size with good aging potential and early drinkability.

3155 MERRITT ROAD · KELSEYVILLE, CA. 95451 · WWW.ROSADOROWINE.COM info@rosadorowine.com · www.rosadorowine.blogspot.com · 707.279.0483