

AMADOR

F O O T H I L L



2013 ROSATO OF SANGIOVESE

- a dry European-style rosé

Sangiovese for our Rosato came from our estate vineyard. The grapes were crushed and held in contact with the skins for four hours before pressing. The juice was cold fermented in stainless steel to make this delicious, dry, food-friendly rosé.

Winemaker Notes

The reddish-pink Rosato has vibrant berry aromas. The round texture and crisp acidity carry the mouth-watering strawberry, watermelon and spice flavors to a lingering finish.

Technical Data:

Varietal content:	100% Sangiovese
Appellation:	Amador County
Harvested:	September 4, 2013
Brix at Harvest:	23.5 degrees
Alcohol by Volume:	13.5 %
Residual Sugar:	0.4 %
pH:	3.4
Acidity:	0.64 g/100ml
Vinification:	Fermented in stainless steel No malolactic fermentation Held in stainless steel until bottling
Bottling:	388 cases bottled December 17, 2013

Perfect Pairs

With appetizers: smoked salmon or grilled marinated prawns
Bouillabaisse
Sushi, Chinese or Thai cuisine
Cajun Shrimp