

ACORN

2010 Zinfandel

Heritage Vines™, 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 2010, an unusual 20 days of rain in May and exceptionally cool weather in June delayed ripening. Warm days finally arrived in July. Then a record-shattering heat wave hit the grapes on August 24 and 25. We saw the mercury climb from 50° in the morning to 107° in the afternoon! After the two days of triple-digit heat, we'd lost about half the crop to raisining.

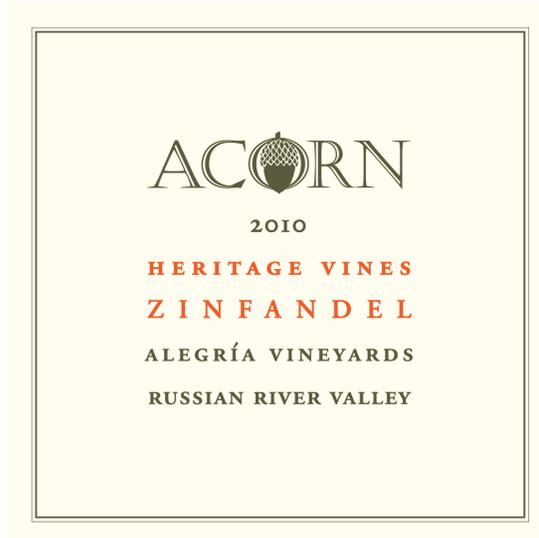
Temperature returned to normal, and when the surviving grapes ripened, we meticulously trimmed the raisins from each cluster. Yield from the vineyard was a miniscule 0.6 tons/acre. It took all day to pick grapes we normally could have picked in a few hours.

Fermentation with the Rockpile yeast strain accentuated the aromas and flavors that typify our Heritage Vines Zinfandel. We aged the wine 17 months in a combination of barrels we selected to provide spice and smooth tannins that support the flavors and aromas of the wine. Another 17 months of bottle aging allowed the flavors to further integrate. The painstaking hand sorting in the vineyard and obsessive attention to detail in the winery paid off: The 2010 may be the best Zinfandel we've ever made.

Tasting Notes

Richly concentrated blackberry and mocha aromas with just a kiss of black pepper burst onto your senses. The spicy, jammy flavors mirror the intensity found in the aroma. Vanillin oak and hints of coffee and anise thread through the lush, juicy mixed berry blend. The flavors deepen, becoming even more concentrated as they fill the palate with their delicious essence.

A lovely balance of fruit, oak, and tannins cradles this spicy yet creamy textured Zin, which concludes with a lingering, full finish. Enjoy with braised short ribs, smoked chicken tossed with grilled veggies and pasta, or a classic margherita pizza.



Composition

80% Zinfandel, 11% Petite Sirah, and 7% Alicante Bouschet. The remaining 2% of the field blend includes Carignane, Trousseau, Sangiovese, Petit Bouschet, Negrette, Syrah, Plavac Mali, Tannat, Muscat Noir, Peloursin, Béclan, Cinsaut, and Grenache.

Vintage	2010
Appellation	Russian River Valley
Vineyard	
Designation	Alegría Vineyards
Harvest Date	Oct. 3, 2010
Brix	26.4° Brix
Barrel Aging	17 months
Type of Oak	57% French, 43% American; 50% new barrels
Bottled	April 18, 2012
Case Production	281
Alcohol	15.3%
pH	3.44
T.A.	7.8g/L
Release Date	Fall 2012

