



# *NERO D'AVOLA ROSATO*

Varietal: 60% Nero d'Avola 2021, 40% Nero d'Avola 2020

Alcohol: 12.5%

**Vinification:** Whole clusters (stems intact) foot tread for an overnight maceration on skins before pressing the following day. Fermented and aged separately in neutral tanks. Unfined. Unfiltered. Sediment expected.

**Vineyard:** Bricarelli Ranch, Ukiah, Mendocino County; 15-year-old head trained, dry-farmed (non-irrigated) vineyard, farmed by us according to organic principles (no pesticides, herbicides, or synthetic fertilizers); gravelly loam soils. Chiarito-Ling Vineyard, Ukiah, Mendocino County; dry-farmed (non-irrigated) vineyard, farmed by us according to organic principles (no pesticides, herbicides, or synthetic fertilizers); gravelly loam soils.

**Tasting:** This restorative expression of our one-night-wine smells like coming home to a fresh-baked strawberry rhubarb pie. Rosato's straightforward aromas and compelling acidity invite you to lace up your roller skates for a sunny dose of sweet (but technically dry) nostalgia.

## *TABLESIDE TALK*

This Rosato isn't blending into the background! We're the only Californian producer to make this style of wine from Nero d'Avola.

## *MARTHA'S NOTES*

Vino di una notte... This translates to 'one night wine' and refers to the technique of crushing grapes and leaving them to macerate on skins (and in our case, stems) in their own juice overnight, adding color, texture, and complexity. I love using this technique with our Nero d'Avola because it produces a wine that falls between rosé.

## *PRODUCTION NOTES*

**Production:** 328 cases

**At Bottling (February 2022):** Free SO 6 mg/L, total SO 17 mg/L. All of our wines are fermented with native yeast and bacteria, are vegan (our corks contain beeswax), and have no additions beyond minimal effective sulfites for some wines, as listed.

*Martha Stoumen*