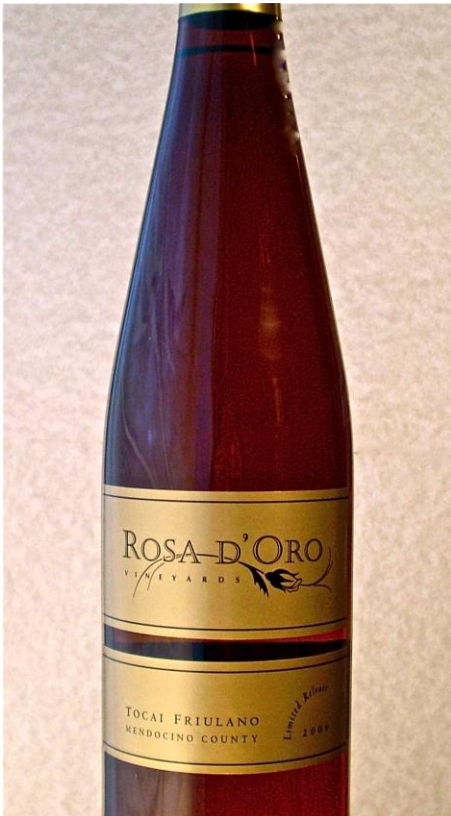


# ROSA D'ORO

V I N E Y A R D S



## 2010 Arneis



SRP \$18

Yolo County – Dunnigan Hills

Harvested from grafting budwood at Novavine

110R roostock

Arneis clone FPS

Hand Harvested 9/17/10 @ 24.0 Brix

17-day fermentation, 64°F maximum temperature

400 liters produced, tank fermented

Lees stirred once

Unfined, lightly filtered

3.46 bottling pH

RS/.02

40 cases produced

Hand bottled

12.8% ABV

Harvested by hand and whole cluster pressed by foot, our first Arneis was harvested from Yolo County's unique sandy soil much like its home in Piedmont. A slow stainless fermentation and six months on lees without oak keeps it pure. Medium bodied with medium acid, simple yet complex, rich in pear and honey and a little dried apricot with a slight touch of almond and anise and that peculiar straw scent Arneis is famous for.

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