

ROSA D'ORO

V I N E Y A R D S

Aglianico (NV)



SRP \$20

(40% 2008 – 2 barrels, 60% 2009 – 3 barrels)

Estate Bottled

1 acre

Mixed St. George rootstock and 1103R rootstock

Clones FPS 03 and 07

Hand Harvested 10/29/08 and 10/24/09

11-day fermentation, 84°F max temperature

Fermented in bins

5 225l. barrels produced, all 2-4 years old

15 months in barrel, racked three times

Unfined, very lightly filtered

3.47 bottling pH

RS/.02

120 cases produced

Hand bottled

13.7% ABV

Known as the Cabernet of Basilicata in Southern Italy, Aglianico is able to bridge the gap between Old and New World wine with Lake County matching its home terroir perfectly. Firm in tannin and acid, with moderate minerality and classic undertones of graphite and earth, rustic yet refined, varietally correct, and totally food friendly.

2008 started and ended with heavy frost, keeping yields down and spreading out ripening at harvest. The erratic weather patterns and low rainfall kept berries small while September heat spikes and fluctuating cold spells promoted riper dark-fruit flavors and full structure. 2009 was a mixed vintage with many high-quality hot spots.

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