



2012 MONTEPULCIANO

Comparable varietal: Syrah

Late-ripening Montepulciano is widely grown throughout Central and Southern Italy where heat is necessary, but somehow it is incredibly rare in warm California. It produces a relatively soft wine by Italian standards, weighty and dark but with modest acidity and gentle tannins. Our California version features rich plum and dark berry fruits, a foundation of brambly earth and a dose of espresso and a hint of violet with just enough acid to balance the lush yet dry palate. It clearly holds the best of the Old World in a slightly more fruit-driven California context.

Best drunk within 5 years.

Recommended pairings: roasted meats, earthy vegetables with whole grains, tomato-based ragus, cassoulet, mushroom pizza

The 2012 vintage is considered one of the most perfect vintages a winemaker might ever hope to see. Just enough rain fell over the winter, the Spring held little frost, fruit set was strong and the steady ripening warmth in Lake County was perfect and consistent. Even harvest took place under ideal moderate conditions. After a cold and wet 2011, 2012 was a gift.

Label Image

The Chimera of Arezzo dates back to 400 BC, and is without doubt a true gift from the Etruscan civilization. Much like the Chimera, the Montepulciano grape seems to have been indigenous to Tuscany, being named after that very town only 25 miles away from where the Chimera was discovered. After its Medieval silence the grape reappeared in Abruzzo in 1557, where it has since found true success and combines the same noble, fighting nature with a touch of rugged ferocity.



\$24 Retail

100% Montepulciano

196 cases made

55% Mt. Oso Vineyard -
Tracy Hills

45% Adobe Creek Vineyard-
Lake County

13.5% ABV

Harvested mid-October

2-4 year old barrels used

Hand bottled 8-29-2013

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