

ACORN

2010 Medley®

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

Every Acorn wine is a field blend made by harvesting multiple varieties together and co-fermenting them. Medley goes a step further. It is our annual blend of our field blends—a distinctive composition that reflects each year in our Alegría Vineyards. Just as a musical medley inter-weaves different melodies, each vintage of Medley harmonizes the diverse flavors of our 60+ varieties, the year's weather, and our diverse topography and terroir.

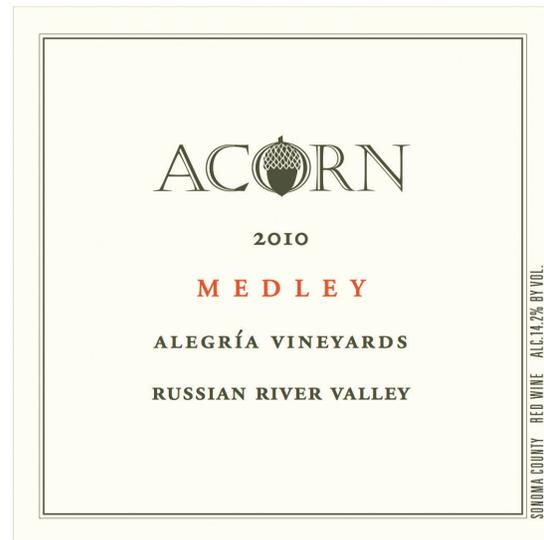
Our 11th Medley started with Bill's "base blend" of more than 20 co-fermented varieties. After aging the base blend in neutral barrels for six months, we chose specific barrels of each of our 2010 varietal field-blended wines (Syrah, Cabernet Franc, Zinfandel, Sangiovese, and Dolcetto) to blend into the base. Then, the final blend spent an additional ten months in barrel to fully integrate the diverse aromas and flavors.

Each year, blending the Medley is our priority. To ensure each vintage at Alegría Vineyards is reflected in every bottle of Medley, we blend it first to capture the essence of the year in our vineyards.

Tasting Notes

Plush aromas of dark-toned fruit mingle with traces of floral, leather, and cedar. The bright, spicy entry quickly flows into a luscious texture revealing layers of flavors that linger on the palate. Blueberry, blackberry, cherry, and mocha dominate, while hints of wild strawberry, coffee, and molasses also peek through.

Balanced and multidimensional, this harmonious blend offers a unique combination of varietals that impart an array of delicious flavors. Pairing this wine is easy—try it with smoked chicken and wild mushroom ragout over fusilli, eggplant and zucchini gratin, or a grilled New York steak.



Composition

A vineyard blend of 44% Syrah, 26% Cabernet Franc, 6% Cinsaut, 3% Zinfandel, 3% Sangiovese, 3% Dolcetto, 1% Muscats, 1% Mataro, 1% Merlot, 1% Petit Verdot, and 11% other varieties.

Vintage	2010
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Dates	Sept. 29, Oct. 5, 14 & 21, 2010
Brix (average)	23.5° Brix
Barrel Aging	16 months
Type of Oak	83% French [17% new] 17% American
Bottled	April 18, 2012
Case Production	313
Alcohol	14.2%
pH	3.6
T.A.	7.0g/L
Release Date	Fall 2013

