



2007 Santino Rosato

In a setting amidst the pastoral beauty of California's Shenandoah Valley, Santino Winery stands as a tribute to excellence in winemaking. Since 1979, Santino has been producing wines from the soil of Amador County.

Winemaker's Notes

True to the Italian heritage of Santino, we produce Rosato. This dry Rosé is the perfect wine for spring and summer outdoor dining and socializing. It is made from the free run juice of Mourvèdre and Nebbiolo grapes. The juice is fermented cool and allowed to finish fermenting until it is dry. The wine is bottled quickly after harvest to preserve the wonderful fruit aromas. Brimming with fresh fruit flavors it is crisp and very refreshing. On hot summer days it is our custom to add a few frozen grapes to the glass to keep the wine cool. After they defrost you have a juicy, healthful snack.

Vintage

The growing season of 2007 probably reflects what climate change has in store for us. We had half the normal rainfall, the snow pack was pitiful, and there were large swings in temperature especially around harvest.



Technical Data:

Aged: *Stainless Steel*
Blend: *95% Mourvèdre, 5% Viognier*
Alcohol: *13.5%*
pH: *3.64*
TA: *0.55g/100ml*
RS: *0.12g/100ml*
Appellation: *Sierra Foothills*
Bottled: *June 2008*
Suggested Retail Price: *\$7.99*