

2023 AGLIANICO ROSÉ | RIVER RANCH

We respect the land where our vineyards grow - our family's connection to nature gives our wine its foundation and individuality. Distinct soil and climate coupled with responsible farming practices highlight the character of each vintage from our generational farm in Lodi, California.

GROWER NOTES

The 2023 vintage has been a reminder of the grit required to be a winegrape grower. The season commenced with record breaking rainfall from a system of 'atmospheric rivers' that put pressure on the nearby river and slough systems. Our vines were able to stretch out in the soil and regain their strength from previous drought years. Our teams carefully managed each vineyard to tamp down threats that were the result of a wet start and their efforts were recognized with the exceptional quality of this vintage. Summer came in softly, with long days and cooler temperatures - excellent conditions for a long growing season. Harvest started in earnest in early September and finished nearly two months later on November 13th. We're proud to bring you the 2023 vintage, which jumps out of the glass with superb fruit quality that showcases the soul of every team involved in the making of these wines.

JAHANT AVA

Located in the center of the Lodi AVA, the Jahant AVA is geographically the smallest of Lodi's seven AVAs - a total size of 28,000 acres, with roughly 9,000 acres planted to vineyard. The classic Mediterranean climate has Delta fog influence, and receives cold air drainage and entrapment within our vineyards.

WINEMAKER NOTES

Our 2023 Aglianico Rosé showcases stunning quality starting with its gorgeous pastel pink hue. Bold aromas of ripe ambrosia melon and macerated strawberry swirl together in the glass and develop accents of Asian pear as it sits. These flavors come into harmony on the palate with a balanced acidity that elevates and descends into a soft dry finish marked with aromatic bitters.

WINE STATISTICS

SOIL COMPOSITION

Silty and Mucky Clay Loam. Derivation Mixed Rock and Decomposed Plants.

VINEYARD PHILOSOPHY

Certified Sustainable

TRELLISING

Quadrilateral

LOCATION

38°16'50.8"N, 121°30'31.5"W

CASES PRODUCED

996 | 6 Pack

AGING

Stainless Steel

HARVEST DATE September 22, 2023 21.2°

CLONE

01 & 04

BOTTLE DATE

January 15, 2024

TA

PΗ $5.1 \,\mathrm{g/L}$ 3.35 BRIX

ACRES

19.38 **ALCOHO**

12.5%

RS

1.7 g/L



SOIL

GAZWELL MUCKY CLAY | 66%

- Found in back swaps along edge of fresh water marshes
- Very deep
- Formed in alluvium
- Derived from mixed rock sources and decomposed hydrophytic plant remains
- 0-15 ft below sea level
- · Very poorly drained
- Moderately rapid permeability in mineral soil, rapid in underlying organic soil
- · Water depth maintained by pumping

EGBERT CLAY | 34%

- Found in basins of river deltas
- · Very deep
- Formed in alluvium
- Derived from mixed rock sources
- Poorly drained
- · Permeability is slow
- Very slow or slow runoff
- · Levees and drains required to control water

TRELLISING

QUADRILATERAL

- Used to reduce canopy density under high-vigor conditions
- Two parallel fruit zones

CLONE

01 & 04

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- · Buds early in the growing season
- · Ability to produce great quality wine at good yields

ROOTSTOCK

S04

- Chosen based on resistance to soil pests, soil's texture, chemistry, depth, fertility, water availability, irrigation practice, vineyard design, and variety chosen
- · Medium to low vigor
- · Medium to low drought tolerance
- · Works well in cool regions



