



BUONCRISTIANI
FAMILY WINERY

2011 NAPA VALLEY ROSATO

Rosé of Syrah & Malbec



Now a staple in the portfolio, 2011 marks the 10th vintage that we Buoncrisiani Brothers have crafted a crisp, fruit forward & bone-dry Rosé that is delicious for all occasions. With Syrah & Malbec as the unique varieties of choice to craft this pink puppy, our Rosato continues to prove its fantastic versatility; perfect in settings ranging from black ties to flip-flops, compatible with so many hors d'oeuvres and entrées, and capable of enticing a smile at brunch, lunch, and dinner during all 4 seasons. As always, we remind you to avoid being "pinkwineaphobic" or you'll miss out on this extremely limited crowd pleaser.

On a slightly more technical note, our Rosato blend is comprised of Syrah & Malbec fruit sourced from vineyards in Oak Knoll and Coombsville areas of Napa Valley as well as Stagecoach Vineyard above Oakville. The components of this Rosé were fermented in 10% stainless steel and 90% neutral barrels. Primary fermentation was allowed to complete to dryness, while secondary fermentation was suppressed to preserve the crisp acidity and vibrant fruit. This 2011 Rosato was bottled after only 6 months of barrel aging in order to capture the essence of the Syrah & Malbec fruit profile of ripe raspberry, floral perfume, exotic spices, and black cherry, while ensuring proper timing for spring parties and summer BBQ's.

We, the Buoncrisiani brothers, take pride in performing all aspects of enology, viticulture, wine production, marketing, and package design in order to share with you a true expression of our winemaking passion. We hope you join us in embracing great pink wine by raising a glass of chilled Rosato with your family and friends. Cin Cin!

VARIETIES Rosé of Syrah & Malbec

APPELLATION Napa Valley

HARVEST October 2011

AGING Six months in 10% stainless steel and 90% neutral French oak barrels

CASES PRODUCED 334

ARTISTICO LABEL *Bella Rossa* watercolor painted by J. Buoncrisiani

