

Rumpelstiltskin

Appassimento

2007

Russian River Valley



Appassimento is the process that partially dries wine grapes after they are harvested before crushing and fermentation. During the drying some of the water evaporates from the grapes creating a concentration of sugars, phenolics and acidity, and the resulting flavors and texture.

Our 2007 vintage Appassimento is garnet with slight bricking toward the rim. It has deep and savory aromas of dark cherry, dried black figs, tobacco, weathered wood, tar, star anise and gunsmoke. On the palate the wine is explosively rich, full and concentrated. The tannins are nicely integrated. Our Appassimento wine tastes wholly Italian despite its Sonoma County heritage.



APPELLATION: Russian River Valley

CULTIVARS AND SOURCES:

- 39% Merlot – Adam & Eve Redwoods Vineyard
- 38% Sangiovese – Windsor Oaks Vineyard
- 13% Cabernet Franc – Windsor Oaks Vineyard
- 10% Dolcetto – Jim Pratt Vineyard

CASES PRODUCED: 67 (12 x 750 ml)

AVERAGE WEIGHT LOSS: 26% **FRUTTAIO TIME:** 52 to 60 days

FERMENTATION YEAST: VQ15 (Rockpile)

ALCOHOL: 14.9% **TITRATABLE ACIDITY:** 6.5 g/L **PH:** 3.65

Rumpelstiltskin Wines is our endeavor to bring some of the more unusual and obscure wine styles from the old world but made from local grapes. Appassimento is a traditional winemaking process in Northern Italy that involves partially air-drying whole clusters of grapes after they are harvested. The savory flavors that are captured and intensified by picking the fruit early and letting it dry are much more interesting than simply over-ripe flavors.

The most well-known example of appassimento is Amarone from Italy's Valpolicella region.

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