

COTURRI WINERY



Albarello

Vintage: 2004

Appellation: Sonoma Valley

Hand Picked: September 29, 2004

Average Brix: 24.4

Hand Labeled and Bottled: September 1, 2005

Alcohol: 15.5% NO SULFITES

733 Cases Produced

Albarello: Italian for low pruned or head pruned vines. The old vine grapes for this wine are grown at Hoaglund Vineyards, east of Sonoma Plaza on Gehricke Road just before Ravenswood and across from Sebastiani Wineries.

Planted in the 1930's and this vineyard is dry farmed. It is primarily Zinfandel (40%) and Petite Sirah (40%) with small amounts of Carignane, Barbera, Alicante-Bouschet and Early Burgundy, and a tiny (less than one-half percent) of white grapes - three varieties - Sauvignon Vert, Semillon and Muscat Canelli which gives the nose its floral quality.

The different red and white varietals were planted at random so the vineyard is picked as a whole and fermented together. Interspersed throughout the vines are fruit trees; peaches, plums, cherries, and walnuts that influence the flavors of the **Albarello**.

Seventy years ago when these vines were planted, the grape grower and wine maker agreed upon a selection of grape varietals that would produce a consistently full bodied red table wine. The result is a field blend that is unlike any other wine **Coturri** produces.

Winemaker Tony Coturri's Notes: The 2004 Albarello has a deep garnet color and honeyed citrus nose, a sweet, fruity middle from the Zinfandel and a pepper spice and strong acid backbone from the Petit Sirah. The acid structure has an appealing tartness reminiscent of cranberries.

Food Pairings: Strong but light foods are recommended such as a Black Angus brisket with spinach polenta, mustard greens, plantain and Yucca tamal with mole negro, risotto of Satur Farms heirloom vegetables, or with pan seared diver sea scallops with blood orange and endive.

The Ultimate Wine Lover's Guide 2005 (Barnes & Noble):

“Full-bodied. Fed-wine density and ripeness, white-wine acidity. This blend-of-all-blends from Sonoma is 40% Petite Sirah and 40% Zinfandel, with Carignane, Barbera, and Alicante-Bouschet, Early Burgundy, Sauvignon Vert, Semillon, and Muscat topping it off. A joyful jumble of crushed berries, passionflowers, and marmalade, it excites your palate with intense, juicy character. Drink it lightly chilled with a steaming bowl of gumbo, grilled chicken with roasted red peppers, or a citrusy ceviche.”

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