

SOLO NOSTRO

2025

DOLCETTO ROSATO

Estate Vineyard

DRY CREEK VALLEY



TECHNICAL NOTES

HARVEST DATES

Dolcetto.....09/03/25

BLEND

Dolcetto.....100%

AlcV.....13.4%

pH.....3.3

TA.....5.8 g/L

WINEMAKER - Ted Seghesio

RETAIL - \$30/btl

THE VINEYARD

Situated in the heart of Dry Creek Valley, our Estate “Chen’s” Vineyard has been in our family since 1959, back when it was a prune orchard! Proximity to the Pacific Ocean and gravelly loam soils make for ideal growing conditions for many varietals. However, we jumped at the opportunity to plant Dolcetto in 2021, using a clone from our family’s ancestral hometown of Dogliani, in the Piedmonte region of northern Italy.

THE VINTAGE

Steady winter rains left no doubt that there was no drought! Although cold, milder summer temps prevailed, resulting in a long, slow maturation period that yielded depth to the summer fruit and floral aromatics that developed through to harvest.

Young vines are fantastic for making Rosato, and it just so happens that this vintage year also marks the 10-year anniversary of our wedding. This wine was made in honor of our decades-long commitment to friendship, love, respect, and the fluid teamwork that is the backbone of our union, our family, and our brand.

THE WINEMAKING

Predawn harvesting and direct to press gently extracted Dolcetto’s exquisite rich, salmon rosato hue. Fermentation in our concrete Amphora vessel at a sustained temperature of 55° F (13° C) was critical in maintaining bright acidity until dry - about two months.

THE WINE

The abundance of floral and cherry-berry essence of Dolcetto are on full display here. Crisp acidity and a full-bodied finish attributed to Dolcetto’s skin tannins balance for elegant structure and length on the finish.