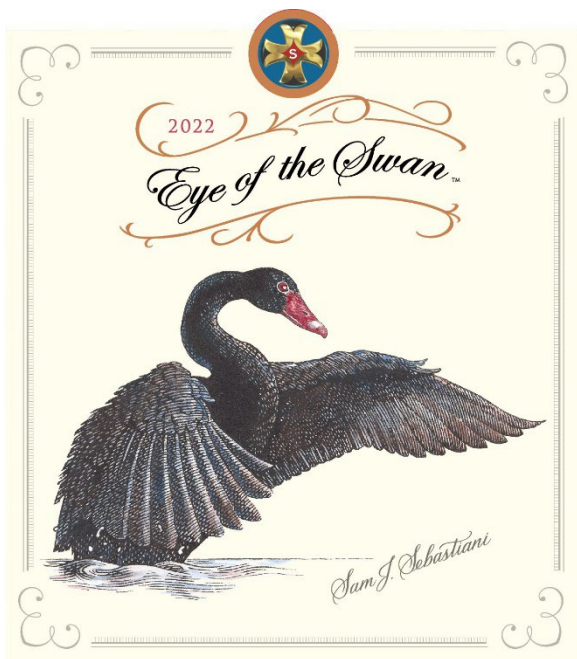


RED SOIL GOLD!



EYE OF THE SWAN™
2022 RESERVE ALEATICO ROSÉ
SONOMA VALLEY, SONOMA COUNTY
 “RED SOIL GROWN” FOR OVER 125 YEARS



- In 1975, Sam and his father August Sebastiani created the first “Eye of the Swan” rosé wine. Sam Sebastiani’s La Chertosa “Eye of the Swan” is more than a bottle of wine. It serves as a tribute to his family’s effort to preserve age-old techniques of winemaking. “Our Eye of the Swan is very personal for me,” explained Sam. “It reminds me of spending time with my father, learning about winemaking and waterfowl. Those are happy memories that have warmed me all my life.”
- This unique wine is created from a rare Italian varietal called Aleatico, a red-skinned grape with clear juice. The grapes were harvested by hand from the esteemed Serres Ranch. The wine’s magnificent coppery color, so like the eyes of the Australian Black Swan, is created by quickly separating the flowing juice from the color-laden skins. Aleatico grapes are unmistakable, boasting intense floral aromas and strawberry notes along with honey-like Muscat characteristics.
- In almost 50 years since that first bottling, this handsome version is a perfect match for holiday foods...dry, full-bodied and delicious. Only 125 cases were bottled of this special wine which can be purchased locally in Northern California or via www.lachertosawines.com.

Eye of the Swan™
 2022 ALEATICO ROSÉ WINE
 SONOMA VALLEY • SONOMA COUNTY
 La Chertosa wines are “flavor-memories,” telling a story of wine styles from years past. This “Eye of the Swan™” is reminiscent of the wine my father, August, and I created over forty years ago.
 From the red Aleatico grape, this elegant red-soil-grown blush wine is dry, fruity, with tones of fresh peach and watermelon. Charming with frittata, fish, light fowl, and light dishes.
 My grandfather Samuele learned to make wine at the fourteenth century La Chertosa monastery near Lucca, Italy. We continue his monk inspired style in our winemaking today.
 Enjoy the glint in this Eye of the Swan™ – a twinkle that reflects our Italian family heritage, love for nature and a rich tradition in winemaking.

| WINE FACTS | | | |
|-------------------------|---------|-----|---------|
| Alc: | 14.0% | TA: | 2.3 g/L |
| RS: | 2.4 g/L | pH: | 3.31 |
| Only 125 Cases Produced | | | |

La Chertosa was founded by third generation winemaker, Sam Sebastiani. For over 125 years, our Sonoma Valley family has created red-soil-born wines of symphonic balance and finesse. WWW.LACHERTOSAWINES.COM