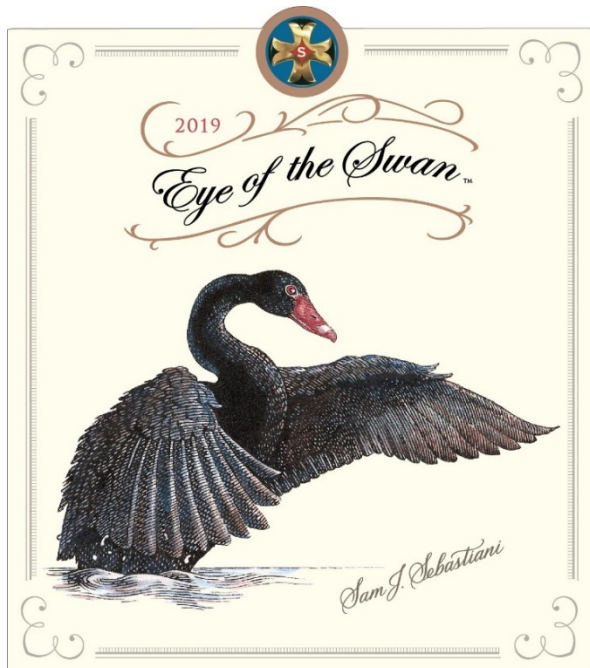


RED SOIL GOLD!
JUST RELEASED!



A SCINTILLATINGLY
DRY ROSÉ

EYE OF THE SWAN™
2019 RESERVE ALEATICO ROSÉ
SONOMA VALLEY
“RED SOIL GROWN” FOR OVER 120 YEARS



Eye of the Swan™

2019 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 sparkle that reflects our Italian family heritage, love for nature and a rich tradition in winemaking.

- It was 1975, when my father and I first produced “Eye of the Swan.” The forty five years since have seen Rosé wine grow into an American favorite. The wine is named for its unique copper cast corresponding with the coloration of the eye of the black Australian swan in my vintner father August Sebastiani’s aviary.
- The Aleatico grapes for this wine are from the Serres Family Vineyard. Our relationship with the Serres Family dates back to when our grandfathers were pioneering at the turn of the century. Both men were experienced growers with a passion for quality and were responsible for decades of fine vintages. The Serres vineyard land in the Sonoma Valley provides the advantages of older vines and deep red soil. New vines and new varieties now inhabit this soil, but the shadows of our ancestors remain.
- Today, when you see a bottle of our La Chertosa Aleatico Rosé “Eye of the Swan,” you will see more than a bottle of wine. You will see a tribute to one family’s effort to preserve, for future generations, both the age-old techniques of winemaking, but also the contribution to preserving the abundance of waterfowl so necessary to keeping our environment enriched.
- I invite you to enjoy this very special wine with your next meal.

Sam J. Sebastiani

WINE FACTS

Alc:	12.5%	TA:	5.90 g/L
RS:	2.35 g/L	VA:	0.19 g/L
pH:	3.32	FSO2:	22 ppm

Only 116 Cases Produced

La Chertosa was founded by third generation winemaker, Sam Sebastiani. For over 120 years, our Sonoma Valley family has created red-soil-born wines of symphonic balance and finesse. WWW.LACHERTOSAWINES.COM