



# Acorn Winery

"Estate-grown, sustainably-farmed, field-blended wines" is the slogan at Acorn Winery. In my humble opinion, they should also add unpretentious, friendly, educational and delicious to their descriptive notes. This small, family-owned and operated winery produces some excellent wines. And they are really nice folks, too!

Located just south of Healdsburg on Old Redwood Highway, Acorn Winery is easy to find. Turn onto the driveway and wend your way past a few houses, through some well-kept vineyards and you've arrived at a very special place. Really.

Acorn Winery's owners (and founders), Bill and Betsy Nachbaur truly enjoy sharing their wines and educating people about the vineyards and the fruits of their labors. You'll need to call to make an appointment – no crowded, bustling tasting bar here, folks! A visit with them is an up-close, personal experience that you won't soon forget. In fact, if you visit at harvest time, Bill or Betsy will take you out in the vineyard, put a refractometer (sugar meter) in your hand, have you check sugar levels and create your own field-blend. Talk about hands-on!

The tasting bar is a barrel in the winery. Period. No gift shop, no restaurant and no self-guided tour - this place is all about function – wine grape growing and crafting excellent wines is the focus here. That said, take it from me

- do not miss a visit to this jewel of a winery!

"Alegría" is the vineyard name at Acorn – the Spanish translation is "happiness," and the name "Acorn" comes from the majestic oak trees on the property – meaning from small beginnings comes mighty results. I must tell you from personal experience, the wines are mighty fine at

Acorn! I had the pleasure of tasting a few wines during my visit. They were all excellent, but my particular favorites were:

**2006 Sangiovese, Alegria Vineyards \$26**

This is the best California Sangiovese I have ever tasted (and I've tasted a bunch.)! Aromas of red cherry, strawberry, vanilla, spices and a hint of fresh green herbs meld seamlessly and continue as flavors in the bright, juicy mouth.

This wine has a long, delicious

finish and is entirely too easy to drink.

**2006 Zinfandel, Heritage Vines,™ Alegria Vineyards \$35**  
Wow! Aromas and flavors of raspberries, blackberries, caramel, chocolate and peppery spice delight from the first sniff, all the way through the finish. Yum!

For a truly unique, personalized, delicious winery experience, be sure to make an appointment to visit Bill and Betsy at Acorn. Call (707) 433-6440 or visit the website at [www.acornwinery.com](http://www.acornwinery.com).

**BY SUE STRAIGHT, THE WINE WENCH**