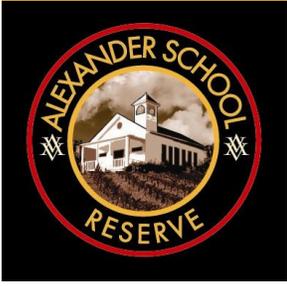


ALEXANDER VALLEY VINEYARDS



Limited production wines that focus on some of the *best and unique* lots of wine harvested each year. Winemaker Kevin Hall creates wines showcasing unique varietals, techniques or vineyard sites. Each hand crafted wine is small production, uniquely different and one of a kind.
750ml 6 bottle case Allocated

The 2013 Series: Cabernet Sauvignon

Hank Wetzel produced AVV's first wines in 1975 and the wine world quickly took notice of the elegant Cabernet Sauvignons from Alexander Valley. Thirty years later in 2004 he decided to focus on the flavor profile that made the valley famous, releasing a single vineyard Cabernet Sauvignon known as the Alexander School Reserve. We continue the tradition with the 2013. This 100% Cabernet Sauvignon is a testament to AVV Winemaker Kevin Hall's skill and the Alexander Valley's unique ability to grow amazing Cabernet Sauvignon.

We harvested the fruit from a single twenty five year old hilltop vineyard. These low yielding gnarly, mature vines produce loose clusters of pea sized grapes that ripen evenly and have incredible concentration, tremendous color and layers of flavor. The 2013 growing season was almost identical to 2012. The year began with another dry winter and spring, then throughout the summer we experienced a warm growing season with abundant sunshine and even growing temperatures. Our grapes ripened evenly, harvest started earlier than in 2012 and proceeded at a fairly quick pace. While news of the lack of rain dominated conversations, there was an upside to the drought; the grapes had more concentrated flavors than in 2012. After harvest this lot was de-stemmed, fermented, then aged in French oak barrels for 24 months.

Aromas of cassis, oak, vanilla, chocolate, dark fruits and hint of eucalyptus fill the glass. This is a smooth wine with flavors of dark fruit, cassis, vanilla and chocolate. It is silky with well integrated tannins and flavors that linger for a long time, giving you a chance to reflect on the history and tradition of Alexander Valley Vineyards and Cabernet Sauvignon.

Food Pairing: Beef, lamb and duck are always a perfect pairing.

Accolades: **2013: 93 points** - *California State Fair*
2013: Double Gold Medal - *San Francisco Chronicle Wine Competition*
2013: Gold Medal - *HLSR International Wine Competition*
2013: Gold Medal - *Hilton Head Wine and Food Festival International Wine Competition*

Profile:

- Rich concentrated with silky tannins
- Cassis, black cherry and vanilla

About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased 600 acres of Cyrus Alexander's 1840's homestead in 1962. They started planting grapes in 1963 and from the beginning they realized that the property that stretched from the banks of the Russian River to the hillsides of the Mayacamas Mountains was a very special place. The Wetzel Family Estate has a rich diversity of soil types, elevations, exposures and microclimates giving AVV winemaker Kevin Hall grapes that showcase the terroir and the special place that we call home, Alexander Valley.

Technical Data:

Grapes: 100% Cabernet Sauvignon
Harvest Dates: September 24, 2013
Barrel regimen: 24 months aging in French Oak barrels medium plus toast with toasted heads, 100% new
Alcohol: 14.2% **pH:** 3.63 **TA:** 6.6 g/L **SRP:** \$50
Cases: 875 **Closure:** Cork
UPC: 0-85798 10006-4



Healdsburg ~ Sonoma County ~ California avvwine.com

