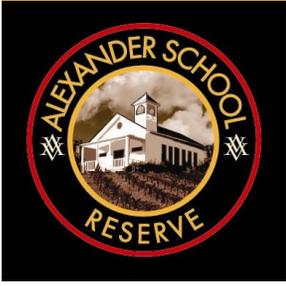


# ALEXANDER VALLEY VINEYARDS



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 2018 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 Alexander School Reserve. We continue that tradition with this newest release, a testament to AVV Winemaker Kevin Hall's skill and the Alexander Valley's unique ability to grow amazing Cabernet Sauvignon grapes.

We harvested the fruit for this vintage from a single block located south of the winery on Highway 128. The small, gently sloping hillside vineyard is planted to Clone 337. The vines produce tiny berries with intense color, rich flavors and incredible concentration. At harvest, this lot impressed Winemaker Kevin Hall with deep color and big flavors.

The 2018 growing season began a bit cooler than the past few vintages, but we had a near perfect fruit set with moderate summer temperatures and relatively few heat spikes. The mild weather led to a longer hang time, allowing the grapes to ripen slowly. We harvested the single lot for this wine on September 26. After harvest the lot was de-stemmed, fermented, then aged in 65% new French oak barrels for 32 months.

Intense aromas of cassis, plum, black cherry, oak, vanilla, and a touch of chocolate fill the glass. This is a rich wine with dark fruit flavors of cassis, blackberry, black cherry, boysenberry, dark plum, vanilla and chocolate. This is a smooth wine, with well integrated silky tannins and a long finish.

**Food Pairing:** Beef, lamb and duck are always a perfect pairing. For a special dinner try Harry Wetzel's [Filet Mignon with Blue Cheese Polenta](#).

**Accolades:** **2017: 98 points, Dbl Gold Medal & Best of Class - Sunset Intl Wine Competition**  
**2016: 90 points - Wine & Spirits**  
**2015: 91 points - Wine Advocate**

**Profile:**

- Rich concentrated with silky, smooth tannins
- Dark fruits and a chocolate note

### 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 26, 2018

**Barrel regimen:** 32 months aging in French Oak barrels medium plus toast with toasted heads, 65% new

**Alcohol:** 14.3% **pH:** 3.42 **TA:** 6.0 g/L

**Cases:** 2963 cases **Closure:** Cork **Case pack:** 6 bottles

**UPC:** 0-85798 10006-4 **SRP:** \$50



*Our family creates wines of distinction for everyone.*

Healdsburg - Sonoma County - California

avvwine.com

