

ALEXANDER VALLEY VINEYARDS

2020 Cabernet Franc

We produce one of the few 100% Cabernet Francs in the region. Some may think this a wine geek's wine, but anytime we open a bottle and pour a glass we get a new fan. Our first vintage was in 1996, since then it is always one of our most anticipated releases.

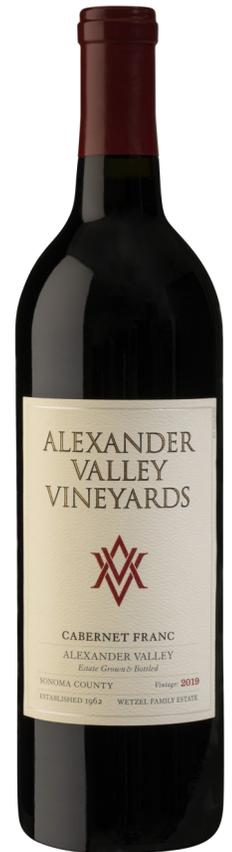
The 2020 growing season enjoyed near-perfect growing conditions. The year began with unseasonably warm temperatures, and lower than normal rainfall. This was followed by weeks of steady daytime heat and cool evenings, allowing the grapes to ripen evenly. At harvest, the quality of the fruit was excellent with beautiful acidity and intense flavors.

After harvest the grapes were fermented in our smaller tanks resulting in good extraction and concentrated flavors with pump-overs occurring twice daily for two weeks. Winemaker Kevin Hall complemented the big, bold flavors of this vintage with a selection of 80% new French oak barrels - 50% Medium Toast, 50% Medium Toast+. The 16 months barrel aging enhanced the complexity, structure and flavors of the wine while adding mouthfeel and nuances of barrels spice.

The 2020 Cabernet Franc is a dark purple, ruby colored wine with dark fruit aromas of black cherry, cola, plum, blueberry, vanilla and a hint of black olive. There are textured flavors of cassis, plum, black cherry, vanilla and blueberry. This is a chewy wine with balanced acidity along with long structured finish.

Food Pairing: Cab Franc's is ideal to pair with a wide variety of foods. We like tomato based dishes, roasted pork, grilled meats and long slow braises. It can be a vegetarian's go to wine, pair with lentils, stuffed cabbage, eggplant and zucchini. Enjoy it with goat cheese, feta, fontina and camembert.

Accolades: 2020: 90 points & Gold Medal - North of the Gate Wine Competition
2020: Best of Class of Appellation - California State Fair



Profile: • Dark fruits, vanilla & chocolate

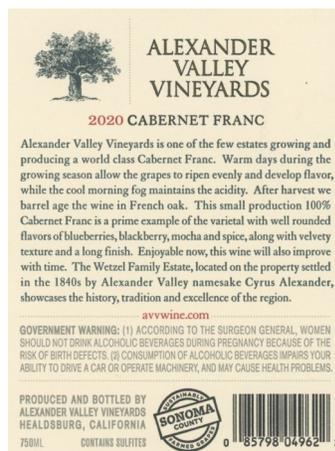
• Aromatic, rich texture & chewy finish

Back label features Sustainable logo:

Over the decades we have created and utilized many sustainable practices in our vineyards and winery. We're highlighting our commitment by prominently displaying the Sonoma County Sustainably Farmed Grapes logo on the back label of this bottle.

Sustainability ensures that our business, rural lifestyle and agricultural heritage will be maintained for years to come.

Every time a consumer purchases a bottle of wine with this logo, they are assured that it was produced in an environmentally friendly way by passionate stewards of the land.



Technical Data:

Grapes: Cabernet Franc 100%

Harvest: September 10 - 17, 2020

Barrel Aging: 16 months French oak, 80% new

Closure: Cork

First Vintage: 1996

Alcohol: 14% **TA:** 6.0 g/L **pH:** 3.70

SRP: \$34 **Cases:** 2,200

UPC: 0-85798-04962-2



Our family creates wines of distinction for everyone.

Healdsburg - Sonoma County - California

avvwine.com

