

# ALEXANDER VALLEY VINEYARDS

## 2019 Estate Chardonnay

The Russian River defines the Alexander Valley with foggy mornings, warm days and diurnal temperature swings of 40 to 50 degrees. Estate vineyards, combined with classic winemaking techniques maximize the balance of fruit and acidity in our Chardonnay.

Although the weather was a bit cooler than usual early in the 2019 growing season, there were no unusual temperature swings during bud break or flowering. The moderate temperatures continued through the summer, allowing the grapes to mature gradually. After 2018's record setting crop size, 2019 swung back to an average yield.

We harvest 70% of our Chardonnay at night when the grapes are cool to retain the natural acidity, then cold ferment those lots in stainless steel, without malolactic fermentation or barrel aging, to highlight the citrus and green apple flavors. We whole-cluster press 30% of the best fruit and barrel ferment that portion in French oak barrels. The barrel fermented lots undergo secondary malolactic fermentation and age on the lees for six to eight months to develop roundness and body.

The 2019 is a full bodied, yet well balanced Chardonnay with just a kiss of oak. There are aromas of apple, pear, pineapple, and vanilla mixed with floral notes. Hints of citrus and bright flavors of pear, apple, tropical fruits and peaches fill the glass. This is a Chardonnay that will appeal to a broad group of wine drinkers!



**Food Pairing:** Perfect with halibut, cod, shellfish, poultry and pork. Compliments creamy or citrus based sauces.

**Accolades:** 2018: 90 points & Gold Medal - *World Wine Championship Tastings.com*  
2017: 91 points - *Beverage Dynamics*  
2016: 90 points - *Wine Advocate*

**Profile:**

- Rich, yet well balanced with stone fruit flavors
- Lightly oaked

### 750ml Back now bottled with stelvin closure:

The 2019 Chardonnay joins several of our other wines with stelvin closures. AVV Chardonnay is known for its aromatic complexity and bright fresh fruit flavors. This closure locks in the freshness of the wine at bottling, so you'll get consistent wine aromas, flavor and freshness with every glass.

Additionally, the stelvin closure makes it easy for anyone to open, close and store the bottle.

Aluminum closures are recyclable, so they are a sustainable solution as well.

You'll continue to see AVV bottle with corks for the majority of our wines, as the cork is more desirable for long-term aging of red wines.

Stelvin at AVV: Chardonnay, dry Rose' of Sangiovese, Gewürz, Temptation Zinfandel and all 375ml bottles

### Technical Data:

**Grapes:** 99% Chardonnay, 1% Viognier

**Harvest Dates:** September 10 - 25, 2019

**Barrel Aging:** 70% stainless steel, 30% barrel fermented in French Oak and aged on the lees for 6-8 months

**First Vintage:** 1975

**Alcohol:** 14% **pH:** 3.62 **TA:** 5.7 g/L

**Closure:** 750ml stelvin 375ml stelvin

**UPC:** 750ml 0-85798 01872-7 Cases: 19,506

375ml 0-85798 01871-0 Cases: 5,528



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Alexander Valley Vineyards is well known for top Cabernet Sauvignon, but, one trip to the 720 acre Wetzel Family Estate and you'll quickly see why we are also equally proud of our Chardonnay. Our property is bordered by the Mayacamas Mountains to the east and the Russian River to the west. The river runs the length of the valley and provides a conduit pulling cooling fog through Healdsburg and into the Alexander Valley each day.

In 1966 we started planting Chardonnay on the estate's coolest sites by the river and we, like neighboring growers, sold our fruit to other wineries. From the beginning Alexander Valley Chardonnay was known for great balance and good acidity.

In the early '70s, California wines started getting attention outside of the state. In 1976 a tasting in Paris was featured in Time Magazine after two Napa based wineries took top honors with their California wines. But a Sonoma newspaper revealed the rest of the story with this headline: "*Napa didn't grow the famed grapes*"<sup>1</sup>.

Wine Spectator wrote about the winning Chardonnay: " .... the *famous tasting where its 1973 Alexander Valley Chardonnay won a blind tasting, vanquishing competition that included white Burgundies and other California Chardonnays*".<sup>2</sup> Incredibly, one tasting in France brought worldwide attention to California Chardonnay and the Alexander Valley just as Hank Wetzel was getting ready to release his first wines.



Prior to starting the winery, Hank apprenticed at top Chardonnay producers including Freemark Abbey, Stony Hill and Hanzell.

In 1975 he crushed our estate Chardonnay grapes for the first vintage at AVV's newly bonded winery.

Decades later, our Estate Chardonnay continues to showcase the unique place we call home and receives accolades from wine drinkers and critics across the country.

(First vintage at AVV in 1975)

So do you still think Alexander Valley Vineyards is only about red wine?