



2014 Estate Pinot Noir

The Wetzel Family's Pinot Noir vineyard is planted along the banks of the Russian River; where the morning fog lingers and cools the vines. The vineyard is planted to three clones - *Dijon 777: for rich concentration, black fruit; Dijon115: for soft tannins, perfume and Pommard: for color, dark fruit and spice.*

The vines are grown using the Smart Dyson trellis system - allowing us to control the vigor of the vine while giving us flexibility to adjust the trellising to changing weather conditions during the growing season. This ensures the fruit gets adequate sun exposure and keeps yields in check.

The unprecedented drought in California was national news, a mild winter and spring caused early bud break, but the overall length of the growing season was similar to past years. The lack of rain did not impact our fruit due to moderate temperatures throughout the growing season and the grapes had terrific concentration and superb fruit flavors at harvest.

After the fruit was hand-harvested each lot was kept separate. Clone 777 underwent a 48-hour cold soak and was tank fermented, while winemaker Kevin Hall placed the other lots in bins and mixed in dry ice for the first day in a technique known as cryoextraction. The dry ice fractured the grape skins, leading to deeper flavor and color extraction from the fruit. Fermentation was completed in 1/2 ton macrobins.

Our Estate Pinot Noir has classic style with balanced acidity and bright fruit. There are aromas of strawberry, cherry, raspberry, vanilla and oak. Earthy flavors of fresh cherry, blackberry and plum fill the glass along with silky texture and a structured finish.

Food Pairing: Pinot Noir is versatile - serve with both red and white meats. Our favorites include roasted chicken, mushroom risotto, grilled salmon and beef bourguignon.



- Awards:**
- 2014: **94 points, Finalist & Great Value** - *Ultimate Wine Challenge*
 - 2014: **92 points & Gold Medal:** *Press Democrat North Coast Wine Challenge*
 - 2014: **90 points:** *Wine Advocate*
 - 2014: **Double Gold Medal:** *San Francisco Chronicle Wine Competition*
 - 2014: **Double Gold Medal:** *Hilton Head Wine and Food Festival*

Profile:

- Great balance, elegant
- Classic fresh cherry, red/black fruits

About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased the 600 acres that is home to AVV in 1962 from the heirs of valley namesake Cyrus Alexander. The Wetzel Family Estate stretches from the banks of the Russian River to the Mayacamas Mountains and today the 4th generation of the family calls it home. From the beginning the family has celebrated the unique place they call home by producing wines showcasing the terroir of the Alexander Valley.

Technical Data:

Grapes: Pinot Noir 100%

Harvest: August 28 - September 2, 2014

Barrel Aging: 10 months French Oak, 25% new

Closure: 750ml cork

Alcohol: 14% **pH:** 3.57 **TA:** 5.7 g/L

UPC: 0-85798 06872-2 **SRP:** \$28

Cases: 2,568 **First vintage:** 1978

