

2013 Redemption Zinfandel

Since 2001 Alexander Valley Vineyards has produced Redemption Zinfandel. This dark concentrated wine showcases Zinfandel from Dry Creek Valley.

Today, winemaker Kevin Hall harvests from two sites on the eastern side of the Dry Creek Valley. The majority of the grapes were harvested from a valley floor vineyard on West Dry Creek Road where the gravelly loam soil produces fruit with pronounced jammy flavors of black cherry, plum and black pepper. The balance were harvested from a hillside vineyard on Dry Creek Road with red rocky soil. This location produces smaller berries with higher acidity and dark fruit flavors of blackberry and blueberry.

At the winery, the fruit was cold-soaked for 24 hours, then individual lots were inoculated with different yeasts to achieve more complexity in the glass. Twice daily pumpovers followed to extract color, structure and flavor. The wine was barrel aged for 14 months to allow the tannins to soften and the blend of the different lots to harmonize.

2013 was another outstanding vintage, with an almost perfect growing season, great yields and superb fruit flavors. The warm winter and spring resulted in uniform ripening and excellent quality in the grapes. Overall, there were fewer hot and cold spikes than recent vintages, the sugar levels were able to develop evenly and flavors developed more quickly. The overall effect was great flavor development and well balanced wines.

This is a dark purple wine with aromas of blackberry, blueberry, plum dark chocolate, black pepper, oak and vanilla. There are spicy flavors of black pepper, blueberry, black cherry and chocolate. Kevin Hall says: "there is mouth filling texture with a long finish on this big wine".

Food Pairing: Try it with grilled meats, pasta with red sauces and long slow braises.

Profile:

- Aromatic, spicy, and big
- Classic Dry Creek dark fruit and structure

Accolades 2013: 95 points & Platinum Medal - *San Diego International Wine Challenge*
 2013: 92 points - *Natalie MacLean "classic and ageable"*
 2013: Double Gold Medal - *San Francisco International Wine Competition*
 2013: Double Gold Medal - *HLSR Intl Wine Competition & Hilton Head Island Wine & Food*
 2013: Gold Medal - *Sonoma Harvest Fair & San Antonio Stock Show & Rodeo Wine Competition*
 2013: 88 points - *Decanter World Wine Awards, Wine Spectator & CA State Fair*

About the label artwork:

The inspiration for the image on our label is a painting attributed to the well known Renaissance artist Tiziano Vecelli, who is now simply referred to as Titian. The original title was thought to be "*The Triumph of Virtue Over Vice*," making it the perfect image to illustrate redemption. It is thought to be one of his last works c. 1575-1576 and over the years has been also been referenced as "*Spain Succouring Religion*"; "*Religion Succoured by Spain*" and "*Spain Coming to the Aid of Religion*." The painting was owned at one time by the Museo Nacional Del Prado, Madrid.



Technical Data:

Grapes: 100% Zinfandel

Harvest Dates: September 23 - October 4, 2013

Barrel Regimen: Aged for 14 months in American oak, 30% new

Alcohol: 14.8% **pH:** 3.42 **TA:** 7.4 g/L

SRP: \$24 **Production:** 5160 cases

