

# ALEXANDER VALLEY VINEYARDS

## 2021 Sauvignon Blanc

Sauvignon Blanc is one of the most identifiable white wines in the world with crisp acidity and juicy flavors. Sonoma County Sauvignon Blanc is defined by warm days and cool nights, where the grapes ripen slowly achieving the perfect balance of flavor and acidity.

2021 was nearly a perfect grow season, though it began with a cold start, and lack of rain. The weather warmed up, but the drought continued. This was followed by weeks of steady daytime heat and cool evenings. The berries ripened evenly, but due to the ongoing drought berry size was small. Harvest occurred on September 1.

Winemaker Kevin Hall cold fermented the wine at a chilly 50° in two stainless steel tanks each with a different yeast to maximize the complexity of the flavors. The slow cold fermentation preserved the bright flavors while enhancing the tropical fruit notes. Seeing no malolactic fermentation or oak aging, our Sauvignon Blanc is sleek and crisp.

Alexander Valley Vineyards is known for varietally correct, food friendly wines that showcase Northern Sonoma County. Our newest addition fits that description, it is not over the top with grapefruit or grassy flavors.

Our 2021 Sauvignon Blanc is a lively wine bottled with a stelvin closure to lock in the freshness. There are aromas of tropical fruits, passion fruit, green apple, grapefruit and melon. Bright acidity is followed by fresh juicy flavors of guava, citrus - lime, grapefruit, and lemongrass, along with a slight minerality. This crisp, dry white wine is sure to become a new favorite.

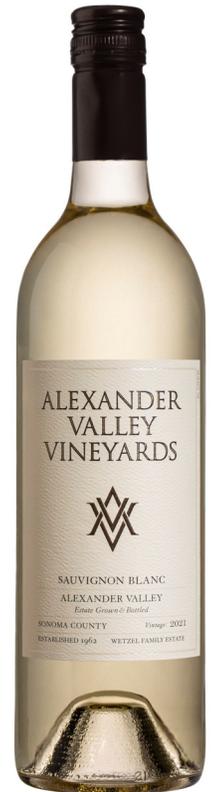
**Food Pairing:** An easy classic pairing is anything with goat cheese, but some of our favorites include brunch with rich quiche, grilled white meats (fish, poultry, seafood, pork) especially when finished with

**Accolades:** **2021: 99 points, Best of Region - White, Best of Class of Appellation, Double Gold Medal - California State Fair**  
**2021: 96 points Best of Class & Double Gold Medal - Sunset Intl Wine Competition**

**Profile:** • Bright, crisp and un-oaked  
• Tropical fruits balanced by citrus

### About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased the land 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 continuing a tradition of family farming begun by Cyrus in the 1840s. From the beginning the family has celebrated the unique place they call home by producing wines showcasing the terroir of the Northern Sonoma. This newest varietal continues that tradition.



### Technical Data:

**Grapes:** 100% Sauvignon Blanc

**Appellation:** Alexander Valley

**Harvest:** September 1, 2021

**Closure:** Stelvin **RS:** 0.18 g/L

**Alcohol:** 13.5% **pH:** 3.16 **TA:** 6.4 g/L

**UPC:** 0-85798 66616-4 **SRP:** \$24

**Cases:** 594 **First Vintage:** 2021



*Our family creates wines of distinction for everyone.*

Healdsburg - Sonoma County - California

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