

Alexander Valley Vineyards®

2007 Redemption Zinfandel

The 2007 Redemption Zinfandel is testament to the fact that Dry Creek Zins can truly be world-class wines, offering elegance and grace.

This latest release is the product of what some consider one of the best vintages for Zinfandel in decades. Although a mid-summer heat wave threatened what looked like a picture perfect growing season, the return of cooler weather just before harvest provided a much needed check on the rapidly ripening fruit. The grapes stayed on the vine a little longer as a result, developing concentration and balance.

At the winery, the fruit was cold-soaked for 24 hours, then inoculated with a special Rhone yeast that contributes a wonderful roundness to the Redemption. Twice daily pumpovers followed and a month after the fruit arrived at the winery, the Zinfandel began 14 months of barrel aging.

We think the 2007 Redemption Zinfandel is a special wine offering hefty flavors of blackberries and cherry liqueur along with the wonderful spice that is the signature of great Dry Creek Zins.



Food Pairing: While the 2007 Redemption Zinfandel exhibits the richness of a Dry Creek Zin, it is also surprisingly elegant. We suggest pairing the wine with something a little special, perhaps a truffled red wine risotto or short ribs with a blackberry sauce.

Profile • Claret-style with balance & elegance
• Classic Dry Creek blackberry and spice

94 Points: Gold Medal CA State Fair 2011
93 Points: "A textbook example of Dry Creek zinfandel" - Beverage Testing Institute

About Alexander Valley Vineyards: Barrels

In some respects, oak barrels are the salt and pepper of winemaking, offering their own nuances. At Alexander Valley Vineyards, French, Hungarian and American oak barrels are employed. Each barrel delivers a different flavor to the wine based not only on origin, but also on whether the barrel is new or used. What is called the toast level of the barrel is also a factor. Barrel makers char the inside of wine barrels, producing a light toast on some, a heavy toast on others. The assertive flavors of Zinfandel make the varietal a perfect candidate for aging in American oak.

Technical Data:

Grapes: 100% Zinfandel

Harvest Dates: September 13 - 19, 2007

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

Alcohol: 15.7% TA: 7.8 g/L pH: 3.27

UPC: 0-85798 07882-0

SRP: \$25

Healdsburg – Sonoma County - California

www.avvwine.com

