



2012 Redemption Zinfandel

Since 2001 Alexander Valley Vineyards has produced Redemption Zinfandel. From the beginning founder Hank Wetzel wanted to showcase the outstanding 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 18 months to allow the tannins to soften and the blend of the different lots to harmonize.

2012 was a textbook growing season with ideal weather. In the spring, our vines set a large crop and over the next few months we thinned clusters in many blocks more than once. During the summer, we had an abundance of California coastal "sweater" weather, fog in the morning, and warm sunshine in the afternoon, often sending temperatures into the mid 90s and then quickly cooling off after sunset. Compared to 2011 we had a larger crop and the Zinfandel grapes ripened slowly.

In the glass this is a concentrated dark purple wine with spicy aromas of blackberry, blueberry, raspberry, plum dark chocolate and vanilla. There is mouth filling texture with spicy flavors of blueberry, black pepper and dark fruits. Kevin Hall says: "the 2012 is a big, rich wine with a long finish".

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

Profile:

- Big powerful, long finish
- Classic Dry Creek black fruit and structure

Awards:

2012: 96 points, Double Gold, Best Zinfandel - SF International Wine Competition

2012: 96 points Gold Medal & Best in Class - LA International Wine Competition

2012: Gold Medal - San Francisco Chronicle Wine Competition & Sonoma Harvest Fair

2012: Double Gold Medal & Grand Champion Red Wine - SALE Wine Competition

2012: Gold Medal & Best Varietal - Lone Star Wine Competition

2012: 89 points - California State Fair & Sommelier Challenge

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.



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Technical Data:

Grapes: 100% Zinfandel

Harvest Dates: September 29 - October 9, 2012

Barrel Regimen: Aged for 18 months in American oak, 30% new

Alcohol: 14.9% **pH:** 3.69 **TA:** 6.5 g/L

SRP: \$24 **Production:** 4600 cases

