

# Alexander Valley Vineyards®



Limited production wines that focus on some of the *best and unique* lots of wine harvested each year. Winemaker Kevin Hall creates wines showcasing unique varietals, techniques or vineyard sites.

Each hand crafted wine is small production, uniquely different and one of a kind.  
750ml 6 bottle case Allocated

## The 2008 Series: Alluvia

Alluvia is a winemaker's wine showcasing unique varietals - classic Rhone grapes of Syrah, Viognier and Grenache, techniques - cofermenting and barrel treatment and vineyard sites - well drained Alluvia soils, hence the name. These soils yield fewer grapes per vine, grapes with amazing concentration and deep flavor. The weather in 2008 (from drought and frigid temperatures) also lowered yields dramatically, resulting in fruit that showed a little more richness than we have seen from recent vintages. Syrah and Viognier ripened at the same time so we were able to co-ferment the two, stabilizing the color of the Syrah and tempering the tannins in the concentrated fruit. Winemaker Kevin Hall blended Grenache harvested from 85 year old Alexander Valley vines add additional complexity, roundness and character. Then he aged the lots separately in 11 different barrels to add complexity to the blend. In the glass the wine is a dark inky purple, with bright berry aromas, vanilla and spice. It has fine grained tannins with flavors of blueberry, blackberry, vanilla and spice.

**Food Pairing:** Alluvia is at home with Mediterranean flavors - a grilled lamb chop with rosemary and thyme alongside classic ratatouille or grilled tuna topped with a roasted red pepper coulis. For cooler weather pair with a slow braised beef stew.

**Awards:**  
94 points Gold Medal Best of Appellation - CA State Fair  
Gold Medal - Los Angeles International Wine Competition  
Gold Medal - Houston Rodeo International Wine Competition

**Profile**  
• Berry and spice with fine tannins  
• Silky texture with long aftertaste

### About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased 600 acres of Cyrus Alexander's 1840's homestead in 1962. They started planting grapes in 1963 and from the beginning they realized that the property that stretched from the banks of the Russian River to the hillsides of the Mayacamas Mountains was a very special place. The Wetzel Family Estate has a rich diversity of soil types, elevations, exposures and microclimates giving AVV winemaker Kevin Hall grapes that showcase the terroir and the special place that we call home, Alexander Valley.



### Technical Data:

Grapes: 53% Syrah, 39% Grenache, 8% Viognier

Harvest Dates: September 1 - 10, 2008

Barrel regimen: 18 months aging  
Grenache four 92 gallon barrels French Oak  
Syrah six 60 gallon barrels French Oak  
Syrah one 92 gallon barrel Hungarian Oak

Alcohol: 14.0% Closure: Cork

UPC: 0-85798 08062-2 Production: 307 cases



Healdsburg ~ Sonoma County ~ California [avvwine.com](http://avvwine.com)

