

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 2014 Series: Cabernet Sauvignon

Hank Wetzel produced AVV's first wines in 1975 and the wine world quickly took notice of the elegant Cabernet Sauvignons from Alexander Valley. Thirty years later in 2004 he decided to focus on the flavor profile that made the valley famous, releasing a single vineyard Cabernet Sauvignon known as Alexander School Reserve. We continue that tradition with this wine. This vintage is a testament to AVV Winemaker Kevin Hall's skill and the Alexander Valley's unique ability to grow amazing Cabernet Sauvignon grapes.

We harvested the fruit for this vintage from a single twenty-five year old hilltop vineyard. These low yielding, gnarly, mature vines produce loose clusters of pea sized grapes that ripen evenly and have incredible concentration, tremendous color and layers of flavor. The 2014 growing season was very similar to 2013. The drought, combined with a mild winter and spring, caused an early bud break, but the overall length of the growing season was similar to past years. The lack of rain did not impact our fruit due to moderate temperatures throughout the growing season and the grapes ripened evenly. While news of the drought dominated conversations everywhere, there was an upside; the grapes had rich, concentrated flavors, much like the 2013 vintage. After harvest this lot was de-stemmed, fermented, then aged in French oak barrels for 24 months.

Aromas of cassis, oak, vanilla, chocolate, dark fruits and hint of eucalyptus fill the glass. This is a smooth wine with flavors of dark fruit, cassis, vanilla and chocolate. It is silky with well-integrated tannins and flavors that linger for a long time, giving you a chance to reflect on the history and tradition of Alexander Valley Vineyards and Cabernet Sauvignon.

Food Pairing: Beef, lamb and duck are always a perfect pairing.

Accolades: **2014: 91 points** - *Wine Advocate*

2014: 90 points and Gold Medal - *Sommelier Challenge*

2014: Gold Medal - *SF Chronicle Wine Competition; Dan Berger's Intl Wine Competition; SALE International Wine Competition & HLSR Intl Wine Competition*

- Profile:**
- Rich concentrated with silky tannins
 - Cassis, black cherry and vanilla

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: 100% Cabernet Sauvignon

Harvest Dates: September 20, 2014

Barrel regimen: 24 months aging in French Oak barrels medium plus toast with toasted heads, 100% new

Alcohol: 14.2%

Cases: 890 **Closure:** Cork

UPC: 0-85798 10006-4



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