

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 2015 Series: Chardonnay

The Alexander Valley is highly regarded as a world class wine growing region with well drained soils and cooling fog from the Russian River. Our Chardonnay vineyards are planted on some of the coolest sites on the estate and produce grapes with rich flavor and well balanced acidity.

The western drought continued in 2015 and was once again the topic of much discussion. A cool spring, rain at bloom and hot July along with the continued effects from the lack of rain contributed to lower yields and one of our earliest harvest dates for the Chardonnay. As a result the grapes had terrific concentration and superb fruit flavors at harvest.

Winemaker Kevin Hall selected Chardonnay from a single vineyard with complex flavor profiles of apple, pear and slight tropical notes of pineapple for this wine. The grapes were harvested early in the morning to retain the natural acidity and the grapes were transported to the winery in 1/2 ton macrobins to preserve the pure fruit flavors. The fruit was whole cluster pressed to gently extract the juice, then barrel fermented in 100% French Oak. Malolactic fermentation added additional body to the wine, then the wine aged sur lie for fifteen months prior to bottling for additional complexity and palate weight.

We've produced Chardonnay for decades and the varietal is always one of our favorites, but this style is completely different than our Estate Chardonnay. There are aromatic, toasty nuances of baked apple, pear, vanilla, apricot, citrus peel, hazelnut and quince in the glass. This is a rich, creamy Chardonnay with big flavors of vanilla, apple, pear, slight citrus and a touch of minerality.



Food Pairing: Try rich seafood like salmon, scallop or lobster to complement the body of the wine. Pair with gougères or a bacon cheese soufflé for a luxurious first course.

Profile • Classic California Chardonnay - rich & full bodied

About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased Cyrus Alexander's historic 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% Chardonnay

Harvest Dates: August 21, 2015

Barrel regimen: 15 months in French Oak barrels

First Vintage: 2011

Alcohol: 14.4% **ph:** 3.53 **TA:** 6.1 g/L

Closure: Cork **Cases:** 342



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