



2015 Estate Pinot Noir

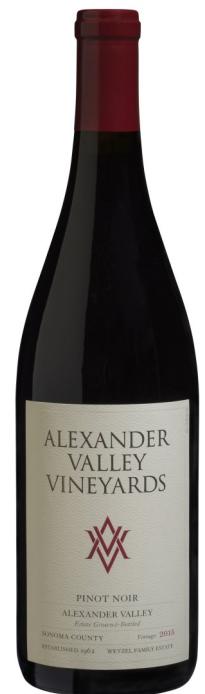
The Wetzel Family's Pinot Noir vineyard is planted along the banks of the Russian River; where the morning fog lingers and cools the vines. The vineyard is planted to three clones - *Dijon 777: for rich concentration and black fruit; Dijon115: for soft tannins and perfume and Pommard: for color, dark fruit and spice.*

The vines are grown using the Smart Dyson trellis system - allowing us to control the vigor of the vine while giving us flexibility to adjust the trellising to changing weather conditions during the growing season. This ensures the fruit gets adequate sun exposure and keeps yields in check.

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

After the fruit was hand-harvested each lot was kept separate. Clone 777 underwent a 48-hour cold soak and was tank fermented, while winemaker Kevin Hall placed the other lots in bins and mixed in dry ice for the first day in a technique known as cryoextraction. The dry ice fractured the grape skins, leading to deeper flavor and color extraction from the fruit. Fermentation was completed in half ton macrobins.

Our Estate Pinot Noir has classic style with balanced acidity and bright fruit. There are aromas of black cherry, plum, slight raspberry, vanilla and oak. This is an earthy wine with silky texture and flavors of fresh cherry, blackberry and plum along with and a structured finish.



Food Pairing: Pinot Noir is versatile - serve with both red and white meats. Our favorites include roasted chicken, mushroom risotto, grilled salmon and beef bourguignon.

Accolades: **2015: Gold Medal:** *HLSR International Wine Competition*
 2014: 90 points: *Wine Advocate*

Profile: • Great balance, elegant, great acidity
 • Classic fresh cherry, red/black fruits

About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased the 600 acres that is home to AVV in 1962 from the heirs of valley namesake Cyrus Alexander. The Wetzel Family Estate stretches from the banks of the Russian River to the Mayacamas Mountains and today the 4th generation of the family calls it home. From the beginning the family has celebrated the unique place they call home by producing wines showcasing the terroir of the Alexander Valley.

Technical Data:

Grapes: Pinot Noir 100%

Harvest: August 19 - August 26, 2015

Barrel Aging: 10 months French Oak, 25% new

Closure: 750ml cork

Alcohol: 14% **pH:** 3.56 **TA:** 6.8 g/L

UPC: 0-85798 06872-2 **SRP:** \$28

Cases: 2,311 **First vintage:** 1978

