

ALEXANDER VALLEY VINEYARDS

2018 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 while keeping yields in check.

The 2018 growing season began a bit cooler than the past few vintages, but we had a near perfect fruit set. Summer temperatures were moderate with relatively few heat spikes. The cooler temperatures and mild weather led to a longer hang time, allowing the grapes to ripen slowly. Harvest began on September 10 and the fruit had excellent flavors and balanced natural acidity.

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 is classically styled with balanced acidity and complex flavors. There are aromas of black and red cherry, plum, strawberry, vanilla oak and a touch of cola. This is an earthy wine with silky texture and bright fruit flavors of fresh cherry, raspberry, plum, a slight gamey edge and a hint of vanilla. There is a long lingering finish on this lush wine.

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: 2017: 90 points & Gold Medal "Exceptional" - Beverage Testing Institute
2017: Gold Medal - San Francisco International Wine Competition
2017: Gold Medal - Sonoma County Harvest Fair & San Francisco Chronicle Wine Competition
2016: 92 points - JamesSuckling.com

Profile:

- Great balance, elegant
- Classic 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: September 10 - 11, 2018
Barrel Aging: 10 months French Oak, 25% new
Closure: 750ml cork
Alcohol: 14% pH: 3.6 TA: 6.8 g/L
UPC: 0-85798 06872-2 SRP: \$34
Cases: 3,816 First vintage: 1978



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