

2014 Redemption Zinfandel

Since 2001 Alexander Valley Vineyards has produced Redemption Zinfandel. This dark concentrated wine showcases Zinfandel from Dry Creek Valley.

Today, winemaker Kevin Hall harvests from two sites on the eastern side of the Dry Creek Valley. The majority of the grapes were harvested from a valley floor vineyard on West Dry Creek Road where the gravelly loam soil produces fruit with pronounced jammy flavors of black cherry, plum and black pepper. The balance were harvested from a hillside vineyard on Dry Creek Road with red rocky soil. This location produces smaller berries with higher acidity and dark fruit flavors of blackberry and blueberry.

At the winery, the fruit was cold-soaked for 24 hours, then individual lots were inoculated with different yeasts to achieve more complexity in the glass. Twice daily pumpovers followed to extract color, structure and flavor. The wine was barrel aged for 14 months to allow the tannins to soften and the blend of the different lots to harmonize.

The 2014 growing season was very similar to 2013. The ongoing 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 and reached peak maturity about two weeks earlier than in 2013.

This is a big wine with spicy aromas of blackberry, blueberry, dark chocolate, black pepper, oak, vanilla and tea leaves. There are spicy flavors of black pepper, blueberry, black cherry, chocolate and molasses. Kevin Hall says: "there is mouth filling texture with a long finish on this lush wine".



- Accolades:**
- 2014: 95 points, Best of Class & Gold Medal** - North of the Gate Wine Competition
 - 2014: 94 points, Platinum Medal & Best Zinfandel** - Sommelier Challenge
 - 2014: 94 points & Platinum Medal** - Winemakers Challenge
 - 2014: 91 points & Best Buy** - Wine & Spirits
 - 2014: Double Gold Medal** - Tasters Guild International Wine Competition
 - 2014: Gold Medal** - San Francisco Chronicle Wine Competition
 - 2014: 88 points** - Wine Enthusiast & Wine Spectator

Food Pairing: Try it with grilled meats, pasta with red sauces and long slow braises.

Profile:

- Aromatic, spicy, and big
- Classic Dry Creek dark fruit and structure

About the label artwork:

The inspiration for the image on our label is a painting attributed to the well known Renaissance artist Tiziano Vecelli, who is now simply referred to as Titian. The original title was thought to be "The Triumph of Virtue Over Vice," making it the perfect image to illustrate redemption. It is thought to be one of his last works c. 1575-1576 and over the years has been also been referenced as "Spain Succouring Religion"; "Religion Succoured by Spain" and "Spain Coming to the Aid of Religion." The painting was owned at one time by the Museo Nacional Del Prado, Madrid.

Technical Data:

Grapes: 100% Zinfandel

Harvest Dates: September 12 - October 15, 2014

Barrel Regimen: Aged for 14 months in American oak, 30% new

Alcohol: 16.1% **pH:** 3.59 **TA:** 6.7 g/L

SRP: \$24 **Production:** 2962 cases

