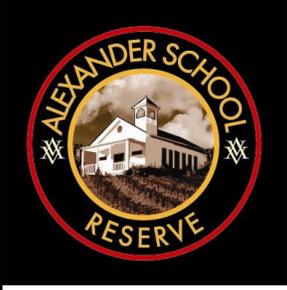


# ALEXANDER VALLEY VINEYARDS



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.

## The 2009 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 the Alexander School Reserve. We continue the tradition with this latest vintage. The 2009 is produced from a 5.35 acre hillside vineyard planted in 1997 to Clone 337. 337 was born in Bordeaux and it flourishes in similar soils and climate; a warm, sunny climate punctuated by nighttime cooling like that found in the Alexander Valley. The low yielding vines produce very tiny berries with concentrated, rich flavors. This vineyard was also the source of the grapes for our 2007 ASR Cabernet Sauvignon, a wine that sold out in record time. At harvest we knew this special lot that would be our next Alexander School Reserve wine. After fermentation the wine spent prolonged time in French oak barrels to soften the tannins.

2009 was a cooler vintage with fewer heat spikes than in past years. This slowed the ripening and allowed a long hang time for the Cabernet Sauvignon grapes. Overall the growing season allowed for uniform ripening which led to wines with good structure, balance and complexity.

The 2009 Alexander School Reserve Cabernet Sauvignon is lush and rich with great color. There are enticing aromas of black cherry, cassis, vanilla and eucalyptus. This is a big wine with concentrated flavors of cassis, black plum and cocoa along with the traditional Alexander Valley balance. The finish is long and lasting. We produced 327 cases of this exceptional wine.



**Food Pairing:** Braised short ribs in a Hoisin accented sauce works well, for a classic pairing try well marbled beef or young lamb. Perfect with a plate of aged cheddar or blue cheese.

**Awards:** 2009: 88 points - *Wine Advocate*  
2009: Highly recommended - *Decanter*

**Profile:** • Rich concentrated with great structure, chewy texture

### 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

**Clone:** 337

**Harvest Dates:** September 22, 2009

**Barrel regimen:** 20 months aging in French Oak barrels medium plus toast with toasted heads

**Alcohol:** 13.8% **pH:** 3.53 **TA:** 7.1 g/L

**Cases:** 387 **Closure:** Cork **UPC:** 0-85798 10006-4



Healdsburg ~ Sonoma County ~ California [avvwine.com](http://avvwine.com)

