Alexander Valley Vineyards.

2009 Estate Cabernet Franc

AVV is one of the few California wineries that grows and produces a 100% Estate Cabernet Franc. This varietal is often thought of as a blending grape. At AVV we blend a small percentage into our Estate Cabernet Sauvignon and premium wine CYRUS. But, we also recognized that our Cabernet Franc is a pretty phenomenal wine on its own.

The climate in the southern end of the valley defines our wines. Warm days during the growing season allow the grapes to ripen evenly and develop flavor. The fog rolls in before sunrise each morning, lowering the temperature; which cools the grapes and maintains the acidity. Our estate vineyards are home to all five Bordeaux grapes, planted on the terraces, bench lands and hillsides of our valley where the soil is predominately a gravelly clay loam. Water from irrigation and precipitation drains away quickly, which allows the vines to be stressed, leading to smaller grapes and lower yields with more concentrated flavors.

The 2009 was barrel aged for 14 months in French Oak and has a broad mouth feel, but it is not heavy. Overall 2009 was a cooler vintage with fewer heat spikes than in past years, so the acidity of this vintage is slightly higher than prior releases. The growing season allowed for uniform ripening in the Alexander Valley which led to wines with good structure, balance and complexity.

Winemaker Kevin Hall notes: "This wine has a soft texture with a long finish." Typical of Cabernet Franc, there is a beautiful floral nose with aromas of dusty cherry, blueberry, oak, vanilla and plum. In the glass there are flavors of plum, black cherry, vanilla and blueberry.

Food Pairing: This smooth red is always great with grilled red meats. Or you can try a pan roasted duck breast over onions, carrots and garlic to accentuate the earthiness.

Awards: 2009 - Wine Advocate 87 points - "somewhat between a Loire and one from Bordeaux"

Robert Parker - One of the Worlds Best Wine Values Under \$25 2009 - Silver Medal: San Antonio Rodeo Wine Competition

2008 - Gold Medal: Dallas Morning News

Profile: • Elegant, soft texture

· Beautiful floral nose

About Alexander Valley Vineyards: Vineyards

Alexander Valley is a small appellation about 20 miles long and a mile wide with a climate that is described as coastal warm. It is similar to Bordeaux with a blend of coastal and inland influences, providing ideal growing conditions. The Russian River divides the valley in half lengthwise and is responsible for the morning fog. The narrowing of the valley at both ends retains the fog, cooling the vines and promoting acid development in the fruit. When the fog clears in midmorning, the sun warms the earth and ripens the grapes, assuring a harvest of balanced fruit with pronounced varietal character.

Technical Data:

Grapes: 100% Cabernet Franc

Harvest: September 22 - October 6, 2009

Barrel Regimen: Aged for 14 months in French oak,

25 percent new

TA: 6.5 g/L pH: 3.33 RS: .07 g/L

Alcohol: 14% SRP: \$24

UPC: 0-85798-04962-2





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CABERNET FRANC

ALEXANDER VALLEY