



ALEXANDER VALLEY VINEYARDS



2010 Estate Cabernet Franc

Alexander Valley Vineyards Estate Cabernet Franc is one of the few 100% Cabernet Franc's produced in California. This varietal is often thought of as a blending grape and 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. 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.

Overall, 2010 was a cool growing year with fewer heat spikes than in the past few years. Diligent vineyard management was the key to achieving great fruit development and uniform ripening. The grapes had good structure, balance and complexity at harvest. After fermentation the wine was aged for 14 months in 100% French Oak barrels.

"We like to produce a 100% Cabernet Franc to give people a chance to see what Cab Franc actually tastes like " says Winemaker Kevin Hall. It tends to have a softer tannin profile than our Cabernet Sauvignon and the 2010 has flavors of plum, black cherry, vanilla, blueberry and cassis". This is not a heavy wine, but it does have broad mouthfeel and a long, juicy finish.

Always small production, this wine is rarely seen outside of the winery, yet it was named "One of the Worlds Best Wine Values under \$25" by Robert Parker.



Food Pairing: Perfect with red meats, for a special pairing try this wine with a tomato based sausage and mushroom ragout.

Awards:

- 2010:** 90 points - Gold Medal - *Beverage Testing Institute*
- 2010:** 88 points - Silver Medal - *California State Fair*
- 2010:** 87 points - *Wine Enthusiast*
- 2010:** Silver Medal - *Sunset International Wine Competition*

Profile:

- Juicy plum & blueberry flavors
- Elegant, soft tannins

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: Cabernet Franc 100%

Harvest: October 1 - October 2, 2010

Barrel Aging: 14 months French Oak, 25% new

Closure: 750ml cork

Alcohol: 14% **SRP:** \$24 **Cases:** 1520

UPC: 0-85798-04962-2



Healdsburg ~ Sonoma County ~ California

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