



# ALEXANDER VALLEY VINEYARDS



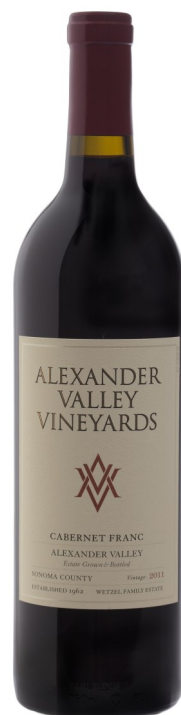
## 2011 Estate Cabernet Franc

Alexander Valley Vineyards Estate Cabernet Franc is one of the few 100% Cabernet Franc's produced in California. We started growing the varietal to use as a blending grape for our Estate Cabernet Sauvignon and our premium blend CYRUS. We quickly realized 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.

Light and late are the two words most often used to describe the 2011 vintage. A wet winter and spring delayed bloom, then heavy rain at bloom hindered the fruit set decreasing the grape yields dramatically. A cool summer prolonged the growing season and harvest started later than usual. The overall effect was great flavor development and well balanced wines. After fermentation the wine was aged for 16 months in 100% French Oak barrels.

"Our 100% Cabernet Franc gives wine lovers a chance to see what Cab Franc actually tastes like" says Winemaker Kevin Hall, "the varietal has a softer tannin profile than our Cabernet Sauvignon." The 2011 Cabernet Franc has aromas of cassis, black cherry, blueberry, menthol and vanilla with flavors of plum, black cherry, vanilla, blueberry and cassis. This is not a heavy wine, but there is broad mouthfeel, fine tannins and a long 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 grilled meats, for a summer pairing try this with grilled baby back ribs, for a easy appetizer top puff pastry with wild mushrooms, olives, caramelized onions, rosemary and fontina.

**Awards:** **2011:** 92 points & Gold Medal—*Beverage Testing Institute*  
**2011:** Gold Medal - *International Wine Channel TV*  
**2011:** Silver Medal - *Sonoma Harvest Fair*

**Profile:** • Plum, black cherry & vanilla  
• Fine tannins & long finish

### 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:** September 30, 2011

**Barrel Aging:** 16 months French Oak, 25% new

**Closure:** 750ml cork

**Alcohol:** 14%    **TA:** 7.2 g/L    **ph:** 3.32

**SRP:** \$24    **Cases:** 1426

**UPC:** 0-85798-04962-2



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