

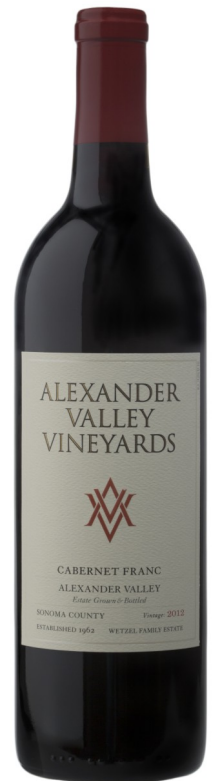


2012 Estate Cabernet Franc

Alexander Valley Vineyards Estate Cabernet Franc is one of the few 100% Cabernet Franc's produced in California. Many think of Cabernet Franc only as a blending grape and we do blend a small percentage into our Estate Cabernet Sauvignon and our premium blend CYRUS. Early on we quickly realized that our Cabernet Franc was exceptional on its own and starting bottling a few cases of the 1996 vintage for the tasting room. Since that time our Cabernet Franc has been recognized as one of the top examples from California.

2012 was a textbook growing season with ideal weather. In the spring, our vines set a large crop and over the next few months we thinned clusters in many blocks more than once. During the summer, we had an abundance of California coastal "sweater" weather, fog in the morning, and warm sunshine in the afternoon, often sending temperatures into the mid 90s and then quickly cooling off after sunset. The daily "diurnal" temperature shift, occasionally hitting 50 degrees, continued into September ripening the fruit evenly and slowly. Harvest proceeded at a steady, measured pace and the clusters had a great balance of acidity and concentration of flavor.

"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 2012 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 with a rich texture and a structured finish.



Food Pairing: Classic with grilled meats, wild game and lamb. At home we like to pair this with lasagna and other meat ragus . Try it with Maytag Blue or Jasper Hill Blue cheese to end an evening.

Awards: 2012: 98 points, Double Gold, Best of California, Best of Region *California State Fair*
2012: 93 points, Highly Recommended, Finalist - *Ultimate Wine Challenge*
2012: Gold Medal & Best In Class - *Sunset International Wine Competition*

Profile: • Plum, black cherry & vanilla
• Rich texture & 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 29 - October 27, 2012
Barrel Aging: 16 months French Oak, 25% new
Closure: cork
First Vintage: 1996
Alcohol: 14% **TA:** 6.2 g/L **ph:** 3.67
SRP: \$24 **Cases:** 1800
UPC: 0-85798-04962-2

