



## Homestead Red Blend 2012

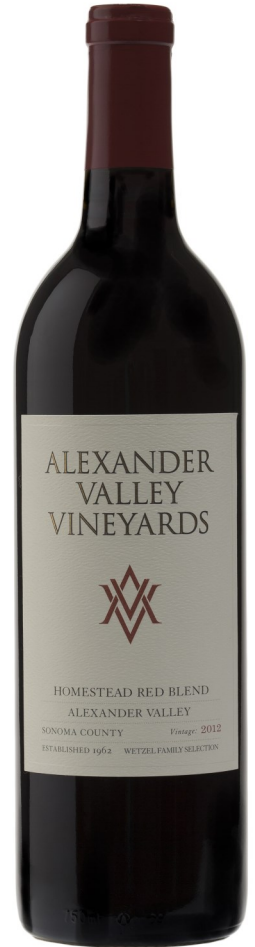
Homestead Red Blend celebrates winemaking in Northern Sonoma County's Alexander Valley. This Wetzel Family Selection is a blend of three of our favorite grapes - Cabernet Sauvignon, Zinfandel and Syrah. Each varietal adds a different flavor profile to this well balanced wine. Winemaker Kevin Hall selected Cabernet Sauvignon with richness, body and elegant structure to anchor the blend, then added Zinfandel for spicy notes, and choose Syrah lots with great fruit and dark color for the bright berry flavors and floral aromatics in the blend.

2012 was a textbook growing season in Northern California with more heat accumulation days than in previous years. Moderate temperatures at bloom resulted in greater fruit set than 2011. Consistent mild to warm days without serious heat spikes during early ripening produced heavier clusters and cluster thinning happened more than once in many blocks. The favorable weather allowed the grapes to reach optimal flavor development. The individual lots for Homestead Red Blend were picked, fermented and barrel aged separately to maximize complexity and broaden the flavors in the glass.

This dark purple colored wine has aromas of dusty cherry, plum, blueberry, vanilla, blackberry jam and violets. In the glass there are flavors of chocolate, dark black fruits, plum, cherry, oak and vanilla. There are lush tannins and a long lasting finish.

**Food Pairing:** Perfect with red meats. Try it with grilled foods in the warmer months and long slow braised dishes in the cooler months.

**Awards:** Silver Medal - *San Francisco Chronicle Wine Competition*



**Profile:**

- Aromatic
- Medium bodied, lush tannin, nicely balanced

**About Alexander Valley 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 mid-morning, the sun warms the earth and ripens the grapes, assuring a harvest of balanced fruit with pronounced varietal character.

**Technical Data:**

**Grapes:** 41% Cabernet Sauvignon, 35% Zinfandel, 24% Syrah

**Harvest:** September 7 – November 8 , 2012

**Barrel Regimen:** 9 months in barrel aging  
Cabernet & Zin -American oak, Syrah - French oak

**Alcohol:** 14.0%

**UPC:** 0-85798-66608-9 (750ml)



# ALEXANDER VALLEY VINEYARDS



HOMESTEAD RED BLEND

ALEXANDER VALLEY

SONOMA COUNTY

*Vintage: 2012*

ESTABLISHED 1962 WETZEL FAMILY SELECTION



## ALEXANDER VALLEY VINEYARDS

**2012** HOMESTEAD RED BLEND

ALEXANDER VALLEY  
SONOMA COUNTY

Homestead Red Blend celebrates the history and spirit of Northern Sonoma's Alexander Valley. Settled in the 1840s by namesake Cyrus Alexander, the valley's warm days, cool nights and diverse soils produce world class red wines. To celebrate the region we blended 41% CABERNET SAUVIGNON for elegant structure, 35% ZINFANDEL for pepper and spice and 24% SYRAH with lush berry flavors and floral aromatics. In the glass there is rich texture with flavors of boysenberry, blueberry, cherry, vanilla and spice along with a long lasting finish.

[avvwine.com](http://avvwine.com)

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

PRODUCED AND BOTTLED BY  
ALEXANDER VALLEY VINEYARDS,  
HEALDSBURG, CALIFORNIA



CONTAINS SULFITES



ALC. 14% BY VOL.

750ML

0 85798 66608 9