



2012 Estate Cabernet Sauvignon - *organically grown grapes*

Alexander Valley Vineyards is located in the heart of Sonoma County's Alexander Valley on the historic property settled in the 1840s by valley namesake, Cyrus Alexander. The Wetzel Family purchased the original homestead in 1962, continuing a tradition of family farming on the site. From the beginning they treasured the spot they call home and took steps to preserve it for future generations. In 2008 Hank and Linda Wetzel began organically farming a single small Cabernet Sauvignon vineyard planted with Clone 4 and Clone 6. The vineyard was certified organic in 2011 by CCOF (California Certified Organic Farmers).

2012 was a near perfect growing season with ideal weather. Our vines set a large crop and we thinned clusters several times. During the summer, we had cooling 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 temperature shift continued into the fall, ripening the fruit evenly and slowly. Harvest proceeded at a steady, measured pace and the Cabernet Sauvignon clusters were packed with tiny bluish-black flavorful berries with great balance and concentration. We decided to vinify and age the organic vineyard fruit separately to produce a single vineyard "organically grown grapes" Cabernet Sauvignon for the first time. In honor of AVV Founder Hank Wetzel we are releasing the wine on his birthday, February 19, 2015.



This 100% Cabernet Sauvignon has great texture and structure with a medium mouthfeel. There are flavors of dark fruit, plum spice and chocolate. Alexander Valley Vineyards and the Wetzel Family have been known for world class Cabernet Sauvignon for almost 40 years. This organically grown wine continues our tradition with Cabernet Sauvignon and celebrates our commitment to sustainable agriculture and family farming.

Profile: • Textured, structured, loads of dark spicy fruit
• Elegant and refined

About Alexander Valley Vineyards:

AVV's vineyard practices were initially recognized by the California Sustainable Winegrowing Alliance in March 2006, though the family's many "green" initiatives have been in use since 1962. Early on the Wetzel Family composted winery waste, practiced irrigation management and planted cover crops in the vineyards to minimize the use of pesticides and control erosion. More recently, they installed solar panels on the winery and increased their naturally cooled caves to 25,000 square feet. In 2010 the winery was recognized as a certified Sonoma Green Business by the Sonoma County Board of Supervisors.

Technical Data:

Grapes: Cabernet Sauvignon 100%
Harvest: October 29, 2012
Barrel Aging: 24 months French & American Oak
Clones: 4 and 6
Cases: 725 **Alcohol:** 14%
First Vintage: 2012 **SRP:** \$28
UPC: 0-85798 02882-5 750ml



A.L.C. 14.000.01.VOL

ALEXANDER VALLEY VINEYARDS



CABERNET SAUVIGNON

ALEXANDER VALLEY

Estate Grown & Bottled

SONOMA COUNTY Vintage: 2012

ESTABLISHED 1962 WETZEL FAMILY ESTATE



ALEXANDER VALLEY VINEYARDS

2012 CABERNET SAUVIGNON

We've been producing Cabernet Sauvignon since 1975, but this is our first vintage produced exclusively from 100% organically grown grapes. We've farmed this small Cabernet Sauvignon vineyard organically since 2008 and received the California Certified Organic Farming certification in 2011. After harvest we de-stem the grapes, ferment and barrel age the wine in French and American oak for 24 months. Aromas of black cherry, cassis, oak and vanilla fill the glass. This is a big wine with a chewy texture. The flavors of dark fruit, plum, spice and chocolate linger for a long time. The Wetzel Family Estate, located on the property settled in the 1840s by Alexander Valley namesake Cyrus Alexander, showcases the history, tradition and excellence of the region. This wine continues our tradition with Cabernet Sauvignon and celebrates our commitment to sustainable agriculture and family farming.

100% Cabernet Sauvignon – 725 cases Ingredients: Organically grown grapes

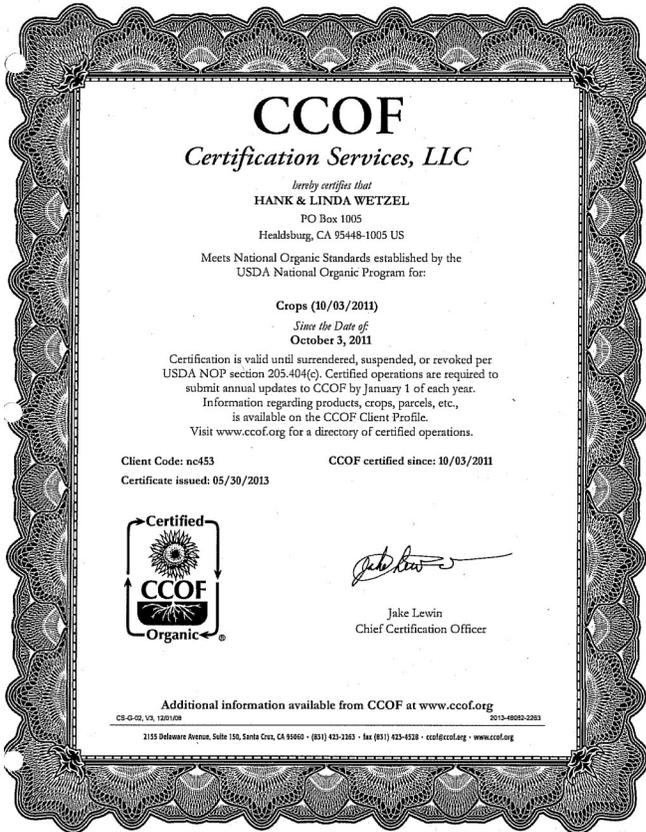
avvwine.com

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




750ML CONTAINS SULFITES 0 85798 02882 5



CCOF
Certification Services, LLC

hereby certifies that
HANK & LINDA WETZEL
PO Box 1005
Healdsburg, CA 95448-1005 US

Meets National Organic Standards established by the
USDA National Organic Program for:

Crops (10/03/2011)
Since the Date of:
October 3, 2011

Certification is valid until surrendered, suspended, or revoked per
USDA NOP section 205.404(c). Certified operations are required to
submit annual updates to CCOF by January 1 of each year.
Information regarding products, crops, parcels, etc.,
is available on the CCOF Client Profile.
Visit www.ccof.org for a directory of certified operations.

Client Code: nc453 CCOF certified since: 10/03/2011
Certificate issued: 05/30/2013




Jake Lewin
Chief Certification Officer

Additional information available from CCOF at www.ccof.org
CS-G-02, V3, 12/01/08 2013-08023-2263
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Green
capsule

Green
AVV
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