



ALEXANDER VALLEY VINEYARDS



## 2010 Estate Pinot Noir

The Wetzel Family's Pinot Noir vineyard is planted along the banks of the Russian River; where the morning fog lingers and cools the vines. The small vineyard is planted to just four clones - Dijon777: for rich concentration, black fruit; Dijon115: for soft tannins & perfume, Pommard: for color, dark fruit & spice and FPMS2A: for perfume, finesse, red fruit.

The vines are grown using the Smart Dyson trellis system - allowing us to control the vigor of the vine while giving us flexibility to adjust the trellising to changing weather conditions during the growing season. This ensures the fruit gets adequate sun exposure, while keeping yields in check. The 2010 growing season was one of the coolest on record, with fewer heat spikes than prior years and intensified the acidity in our Pinot Noir even more. The longer growing season and increased hangtime gave additional complexity to this vintage as well.

After the fruit was hand-harvested each lot was kept separate. Clone 777 underwent a 48-hour cold soak and was tank fermented, while winemaker Kevin Hall placed the other lots in bins and mixed in dry ice for the first day in a technique known as cryoextraction. The dry ice fractured the grape skins, leading to deeper flavor and color extraction from the fruit. Fermentation was completed in 1/2 ton macrobins.

First produced in 1978, our Estate Pinot Noir has classic style with soft and silky texture. Black cherry, strawberry and vanilla are on the nose followed by subtler aromas of slight citrus and stone fruit. Flavors of red/black fruits, plum and cherry combine with good acidity and structured finish to complete this wine. Limited production.



**Food Pairing:** Try this with grilled wild salmon, roasted poultry or even a wild mushroom risotto.

**Awards:** Wine Advocate - 88 points "the 2010 is gorgeous"  
 Connoisseurs Guide to California Wines - 88 points



**Profile:**

- Silky & elegant from vineyards along the Russian River
- Classic style

### About Alexander Valley Vineyards: Vineyards

Alexander Valley is a small appellation about 20 miles long and a mile wide with a climate that is described as coastal warm 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:** 100% Pinot Noir

**Harvest:** September 29 - October 14, 2010

**Barrel Regimen:** Aged for 10 months in French oak, 25 percent new

**Alcohol:** 14%      **pH:** 3.45      **TA:** 6.0 g/L

**UPC:** 0-85798 06872-2



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