



2013 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 four clones - Dijon 777: for rich concentration, black fruit; Dijon115: for soft tannins, perfume, Pommard: for color, dark fruit, spice and 2A: 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.

While 2013 was an almost perfect growing season, it started with one of the driest springs on record. Throughout the summer we had a warm growing season and our Pinot Noir grapes reached peak maturity earlier than in 2012.

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. There are aromas of cherry, raspberry, strawberry, vanilla and oak. Earthy flavors of fresh cherry, red-black fruits and plum fill the glass along with silky texture and a structured finish.



Food Pairing: Pinot Noir is versatile - serve with both red and white meats. Our favorites include roasted chicken, mushroom risotto, grilled salmon and beef bourguignon.

- Awards:**
- 2013: **Gold Medal / Best California Pinot Noir:** *The Fifty Best*
 - 2013: **88 points - Silver Medal:** *Monterey Wine Competition*
 - 2013: **88 points - Silver Medal:** *San Diego International Wine Competition*
 - 2013: **Silver Medal:** *Houston Livestock & Rodeo International Wine Competition*

Profile:

- Great balance, elegant
- Classic fresh cherry, red/black fruits

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: Pinot Noir 100%

Harvest: August 30 - September 12, 2013

Barrel Aging: 10 months French Oak, 25% new

Closure: 750ml cork

Alcohol: 14% **SRP:** \$28

UPC: 0-85798 06872-2

