



2011 Redemption Zinfandel

Since 2001 Alexander Valley Vineyards has produced Redemption Zinfandel. From the beginning founder Hank Wetzel wanted to showcase the outstanding Zinfandel from Dry Creek Valley.

Today, winemaker Kevin Hall harvests from two sites on the eastern side of the Dry Creek Valley. The red rocky soil of the hillside vineyard on Dry Creek Road produces smaller berries with higher acidity and dark fruit flavors of blackberry and blueberry. While the gravelly loam soil at the West Dry Creek Road vineyard on the valley floor produces fruit with pronounced jammy flavors of black cherry, plum and black pepper.

At the winery, the fruit was cold-soaked for 24 hours, then individual lots were inoculated with different yeasts to achieve more complexity in the glass. Twice daily pumpovers followed to extract color, structure and flavor. The wine was barrel aged for 14 months to allow the tannins to soften and the blend of the different lots to harmonize.

Light and late are the two words most often used to describe the 2011 vintage. A wet winter and spring delayed bloom, then heavy rain at bloom hindered the fruit set decreasing the grape yields dramatically. A cool summer prolonged the growing season and harvest started later than usual. The overall effect was great flavor development at lower than normal sugar levels resulting in balanced wines at lower alcohol levels.

In the glass this is a concentrated dark purple wine with spicy aromas of blackberry, dark cherry, plum, chocolate, black pepper and vanilla. There is mouth filling texture with spicy flavors of blueberry, black pepper and dark fruits. Kevin Hall says: "the 2011 is a big, rich wine with a long finish".



Food Pairing: Try it with grilled meats, pasta with red sauces and long slow braises.

Profile: • Big powerful, long finish
• Classic Dry Creek black fruit and structure

Awards: 2011: Double Gold Medal - *San Francisco Chronicle Wine Competition*
2011: 91 points - Gold Medal - Beverage Testing Institute
2011: 88 points - Connoisseurs Guide to California Wines

About the label artwork:

The inspiration for the image on our label is a painting attributed to the well known Renaissance artist Tiziano Vecelli, who is now simply referred to as Titian. The original title was thought to be "The Triumph of Virtue Over Vice," making it the perfect image to illustrate redemption. It is thought to be one of his last works c. 1575-1576 and over the years has been also been referenced as "Spain Succouring Religion"; "Religion Succoured by Spain" and "Spain Coming to the Aid of Religion." The painting was owned at one time by the Museo Nacional Del Prado, Madrid.

Technical Data:

Grapes: 100% Zinfandel

Harvest Dates: September 26 - October 1, 2011

Barrel Regimen: Aged for 14 months in American oak, 30% new

Alcohol: 14.9% **pH:** 3.61 **TA:** 6.1 g/L

SRP: \$24 **Production:** 1296 cases

