



Alexander Valley Vineyards.

2006 Alexander School Reserve Zinfandel

Every wine-growing region has varietals that truly define the appellation. In Sonoma's Dry Creek Valley, that varietal is Zinfandel which is why we went to the region to source the fruit for this 2006 Alexander School Reserve Zinfandel.

Wedged between the cooler Russian River Valley and the warmer Alexander Valley, Dry Creek is characterized by conditions that make it perfect for growing world-class Zinfandel—long hours of sunshine tempered by coastal fogs that settle in after nightfall. The low fertility of the gravelly soils prevent the vines from developing large clusters and the fruit from getting overripe.

The 2006 Alexander School Reserve Zinfandel came from a single hillside vineyard on the eastern slopes of the valley. The vineyard had the benefit of lengthy exposure to the afternoon sun, allowing the grapes to develop fleshier, dark fruit flavors. This is an extremely rich, concentrated Zinfandel with the big blackberry flavors and spice that are the hallmarks of the best Dry Creek Zins. This wine offers big tannins and a lengthy finish, making it one of those Zins that would reward mid-term cellaring.

Food Pairing: The concentrated flavors of the Alexander School Reserve Zinfandel make it an ideal candidate to serve with dishes that supply their own aggressive flavors. Try it with a grilled tri-tip or roasted pork tenderloin rubbed with a good bit of cumin and coriander.

Profile: • Single-vineyard hillside Zin from the Dry Creek Valley
• A big, spicy wine with notes of blackberries and black pepper

About Alexander Valley Vineyards: Alexander School

Our Alexander School line of small production, reserve bottlings are named after the old school house originally built in 1868 by Cyrus Alexander, the namesake of the Alexander Valley. The school was moved to our estate in 1972 and restored by the Wetzel family, owners of Alexander Valley Vineyards. The building is still in use today as a winery guest house.

Technical Data:

Grapes: 100% Zinfandel

Harvest Date: September 25, 2006

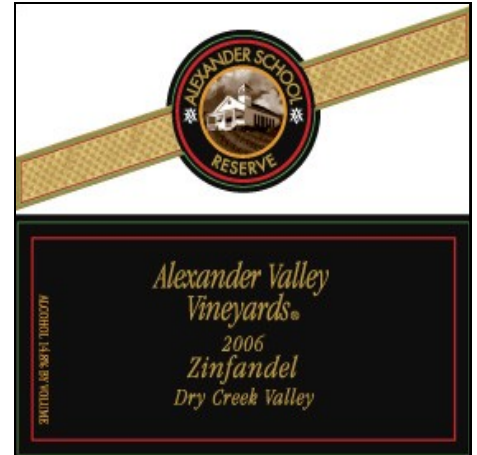
Barrel Regimen: Aged 20 months in 100% American oak from Virginia, Missouri and Minnesota, 30% new.

Alcohol: 14.8%

pH: 3.66

TA: 5.6 g/L

UPC: 0-85798 10007



Healdsburg – Sonoma County – California

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