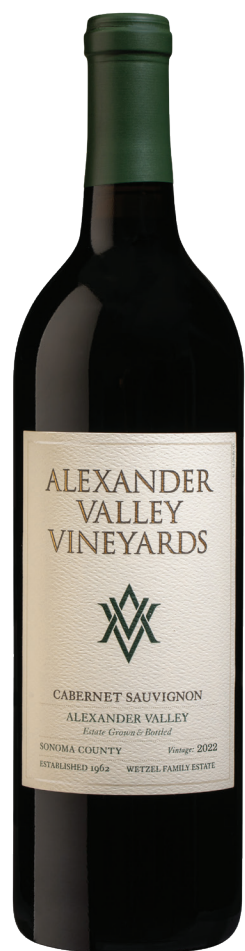


Our family creates wines of distinction for everyone.

2022 Cabernet Sauvignon *organically grown* - 750ml

Appellation: Alexander Valley	Blend: 100% Cabernet Sauvignon	Harvest Date: 9/9 - 9/26/22	Alcohol: 14% pH: 3.55	Size: 750ml Cases: 3,500
First Vintage: 2012		Cave Aged: 28 months French & American oak barrels, 26% new oak	TA: 6.4 g/L RS: 0.14 g/L	UPC: 0-85798 02882-5 SRP: \$35



Alexander Valley Vineyards is located in the heart of Sonoma County's Alexander Valley on the property settled in the 1840s by valley namesake, Cyrus Alexander. After purchasing the historic homestead in 1962, the Wetzel Family continued the tradition of family farming on the site. From the beginning they took steps to preserve the property for future generations. In 2008 Hank and Linda Wetzel began organically farming a small Cabernet Sauvignon vineyard, today AVV farms over 19 acres of Cabernet Sauvignon clones 4, 6 & 337 - all certified organic by CCOF (California Certified Organic Farmers).

2022 kicked off with a lack of rain from the ongoing drought, followed by a warm spring, and early summer. Relatively mild summer temperatures allowed the grapes to mature evenly. Harvest began quickly on September 9th and yields were a bit lighter than in prior vintages.

The organically grown fruit was vinified and aged separately to produce our "organically grown" Cabernet Sauvignon. After harvest the grapes were de-stemmed, fermented and cave aged in 26% new French and American oak barrels for 28 months.

This 100% Cabernet Sauvignon is fruit forward with velvety structure. In the glass there are earthy aromas of cassis, black cherry, plum, oak and chocolate, along with juicy, berry flavors of cassis, black cherry and plum, along with spice, oak, chocolate and a hint of cedar. The 2022 is a full-bodied wine with fine tannins that lead to a long finish.

Since 1975 Alexander Valley Vineyards has been known for world class Cabernet Sauvignon, this organically grown wine continues that tradition while celebrating our commitment to sustainability and family farming.

Profile:

Juicy, velvety, loads of dark spicy fruit.

Pairing Suggestions:

Perfect with all red meats, grilled tuna. Vegetarians can enjoy with mushrooms, eggplant or red beet based dishes.

Accolades:

- 2022: 91 points & Gold Medal - Press Democrat North Coast Wine Challenge**
- 2022: 90 points & Gold Medal - Los Angeles International Wine Competition**

ALEXANDER VALLEY VINEYARDS
2022 CABERNET SAUVIGNON

We've been producing Cabernet Sauvignon since 1975, but this is our tenth 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 28 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 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

CA COV SONOMA COUNTY EARTH FRIENDLY

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