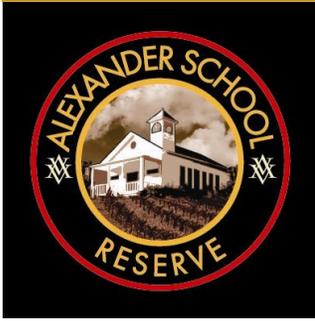


ALEXANDER VALLEY VINEYARDS



Limited production wines that focus on some of the *best and unique* lots of wine harvested each year. Winemaker Kevin Hall creates wines showcasing unique varietals, techniques or vineyard sites.

Each hand crafted wine is small production, uniquely different and one of a kind.
750ml 6 bottle case Allocated

The 2016 Series: Chardonnay

The Alexander Valley is highly regarded as a world class wine growing region with well drained soils and cooling fog from the Russian River. Our Chardonnay vineyards are planted on some of the coolest sites on the estate and produce grapes with rich flavor and well balanced acidity.

Overall, 2016 was a more normal growing season than the last few years. While the drought was far from over, we received much needed rain over the winter and early spring. The good weather continued through the summer with no damaging heat spikes. Harvest started and ended early, yields were reduced a little, but the quality and flavor of the grapes were stellar.

Winemaker Kevin Hall selected Chardonnay from three vineyards with complex flavor profiles of apple, pear and slight mineral notes for this wine. The grapes were harvested early in the morning to retain the natural acidity and the grapes were transported to the winery in 1/2 ton macrobins to preserve the pure fruit flavors. The fruit was whole cluster pressed to gently extract the juice, then barrel fermented in 100% French Oak. Malolactic fermentation and sure lie aging added additional body and palate weight to the wine.

We've produced Chardonnay for decades and the varietal is always one of our favorites, but this style is completely different than our Estate Chardonnay. There are aromatic, toasty nuances of baked apple, pear, vanilla, brioche and a hint of tropical fruit and citrus in the glass. This is a rich Chardonnay with big flavors of vanilla, apple, pear, slight citrus and a touch of minerality. This wine has good acid balance, a creamy mouthfeel and a long aftertaste.



Food Pairing: Classic pairings include scallop, lobster and roast chicken. For a twist try this with roasted pumpkin ravioli or grilled veal chops with mushrooms .

Awards: 91 points - *Wine Advocate*

Profile • Classic California Chardonnay - rich & full bodied

About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased Cyrus Alexander's historic 1840's homestead in 1962. They started planting grapes in 1963 and from the beginning they realized that the property that stretched from the banks of the Russian River to the hillsides of the Mayacamas Mountains was a very special place. The Wetzel Family Estate has a rich diversity of soil types, elevations, exposures and microclimates giving AVV winemaker Kevin Hall grapes that showcase the terroir and the special place that we call home, Alexander Valley.

Technical Data:

Grapes: 100% Chardonnay

Harvest Dates: August 30 - September 6, 2016

Barrel regimen: 15 months in French Oak barrels

First Vintage: 2011

Alcohol: 14.3% **ph:** 3.62 **TA:** 6.1 g/L

Closure: Cork **Cases:** 330



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