

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 2017 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.

2017 was a vintage of contrasts. Ample rainfall in January and February allayed any talk of drought, but winter rains were followed by a warm spring and many heat spikes throughout the summer until we began picking the first lot on September 7. After harvest each lot was de-stemmed, fermented separately, then aged in 25% new American and French oak barrels for 14 months.

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.

Chardonnay is always one of our favorites, and this style is completely different than our Estate Chardonnay. There are aromatic, toasty nuances of baked apple, pear, vanilla, brioche, marzipan and slight ginger in the glass. This is a rich Chardonnay with big flavors of apple, pear, slight citrus, vanilla 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: 2016: 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: September 1 - 9, 2017

Barrel regimen: 15 months in French Oak barrels

First Vintage: 2011

Alcohol: 14.5% **ph:** 3.63 **TA:** 6.0 g/L

Closure: Cork **Cases:** 190



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