X 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 2018 Series: Primitivo

Primitivo is famous in southern Italy, particularly in the Puglia region (the country's boot heel) where the grape thrives. In California, there have been many debates on Primitivo's family connections to Zinfandel. Definitive genetic analysis completed at UC Davis in 2003 ultimately made a crucial link when it proved that California's Zinfandel, Italy's Primitivo and Croatia's Crljenak/ Pribidrag all share the same DNA profile.

We've always been intrigued by the Zinfandel connection, so in 2000 we planted Primitivo high above our winery on a one acre sloping site. It quickly became apparent that the varietal had very different flavor profiles than Zinfandel planted in the same area. Those differences make this a perfect varietal for the Alexander School Reserve series.

The 2018 growing season began a bit cooler than the past few vintages, but we had a near perfect fruit set with moderate summer temperatures and relatively few heat spikes. The mild weather led to a longer hang time, allowing the grapes to ripen slowly with excellent flavors and balanced natural acidity. After harvest the grapes were de-stemmed into 1/2 ton macro bins for fermentation with Rockpile yeast. This yeast is perfect for rich concentrated reds and adds a lushness to the wine. After fermentation the wine aged for 19 months in thirteen American oak barrels.

The 2018 Alexander School Reserve Primitivo offers aromas of blueberry and red cherry with a hint of oak and vanilla. There are distinctive flavors of blueberry, red cherry and cranberry along with a hint of warm spices and cardamon. This is a big wine with great acidity and a juicy finish.

Accolades: 2018: 91 points - California State Fair

2018: 91 points & Gold Medal - Los Angeles Invitational Wine Challenge

Profile

• Rich, juicy bright berry flavors with spice

About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased 600 acres of Cyrus Alexander's 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: Primitivo 100%

Harvest Dates: September 20, 2018

Barrel regimen: 19 months in American Oak barrels

Alcohol: 16.0% **pH:** 3.2 **TA:** 6.0 g/L

Closure: Cork UPC: 0-85798 08062-2

Production: 626 (6 btl) cases



