X ALEXANDER VALLEY VINEYARDS

2017 Estate Cabernet Franc

Alexander Valley Vineyards Estate Cabernet Franc is 100% Cabernet Franc. This varietal is often thought of as a blending grape, and we do blend a small percentage into our Estate Cabernet Sauvignon and our premium blend CYRUS. Early on we quickly realized that our Cabernet Franc was exceptional on its own and started bottling a few cases of the 1996 vintage for the tasting room. Since that time the wine has consistently been sought out by wine lovers.

2017 was a vintage of contrasts. Our 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 13.

After harvest the grapes were fermented in our smaller tanks resulting in good extraction and concentrated flavors. Pump-overs occurred twice daily for two weeks and then the wine was aged in French oak barrels for sixteen months. The French oak adds nice tannin to the mid-palate, while the vanilla and spice from the barrels complement the dark berry flavors.

The 2017 Cabernet Franc is a dark purple, ruby colored wine with aromas of black cherry, blueberry, vanilla and a slight floral quality. There are juicy flavors of plum, black cherry, vanilla, blueberry and cassis. This is a silky wine with balanced acidity along with long textured finish.

Food Pairing: Classic with roasted pork, wild game and lamb. At home we like to pair this with lasagna and other tomato based ragus. For a cheese course try it with goat cheese, feta, fontina or camembert. It would be perfect with a cheese and spinach quiche.

Accolades: 2017: 88 points - Wine Advocate 2016: 90 points - Wine Advocate 2015: 94 points & Gold Medal - California State Fair 2014: 95 points & Platinum Medal - Sommelier Challenge

Profile: • Dark fruits, vanilla & chocolate

About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased the 600 acres that is home to AVV in 1962 from the heirs of valley namesake Cyrus Alexander. The Wetzel Family Estate stretches from the banks of the Russian River to the Mayacamas Mountains and today the 4th generation of the family calls it home. From the beginning the family has celebrated the unique place they call home by producing wines showcasing the terroir of the Alexander Valley.

Technical Data:

• Rich texture & long finish

Grapes: Cabernet Franc 100% Harvest: September 13 - 27, 2017 Barrel Aging: 16 months French oak, 25% new Closure: Cork First Vintage: 1996 Alcohol: 14% TA: 6.3 g/L pH: 3.43 SRP: \$34 Cases: 1883







SDEE

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