

ALEXANDER VALLEY VINEYARDS

2018 Estate Cabernet Franc

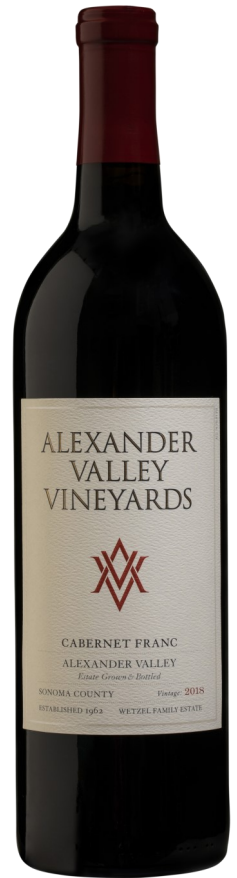
Alexander Valley Vineyards Estate Cabernet Franc is 100% Cabernet Franc. Many think of this varietal only as a blending grape, but early on we realized that our Cabernet Franc was exceptional on its own and started bottling a few cases of the 1996 vintage for the tasting room.

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. Harvest began on October 7 and the fruit had excellent flavors and balanced natural acidity.

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 2018 Cabernet Franc is a dark purple, ruby colored wine with aromas of black cherry, plum, blueberry, vanilla and a slight floral quality. There are juicy flavors of plum, black cherry, cranberry, 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



Accolades: 2018: 92 points & Gold Medal - *Sommelier Challenge*

Profile: • Dark fruits, vanilla & chocolate

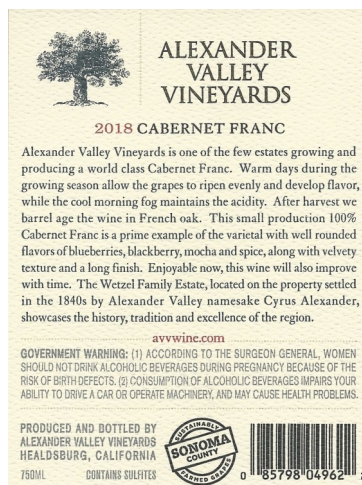
• Rich texture & long finish

750ml Back label now features Sustainable logo:

Over the decades we have created and utilized many sustainable practices in our vineyards and winery. We are excited to formally recognize our commitment by adding the Sonoma County Sustainably Farmed Grapes logo to the back label of our 2018 Chardonnay.

Sustainability ensures that our business, rural lifestyle and agricultural heritage will be maintained for years to come.

Every time a consumer purchases a bottle of wine with this logo, they are assured that it was produced in an environmentally friendly way by passionate stewards of the land.



Technical Data:

Grapes: Cabernet Franc 100%

Harvest: October 7 - 11, 2018

Barrel Aging: 16 months French oak, 35% new

Closure: Cork

First Vintage: 1996

Alcohol: 14% **TA:** 5.7 g/L **pH:** 3.54

SRP: \$34 **Cases:** 2,550

UPC: 0-85798-04962-2



Our family creates wines of distinction for everyone.

Healdsburg - Sonoma County - California

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