XX ALEXANDER VALLEY VINEYARDS

2021 Cabernet Franc

We produce one of the few 100% Cabernet Francs in the region. Some may think this a wine geek's wine, but anytime we open a bottle and pour a glass we get a new fan. Our first vintage was in 1996, since then it is always one of our most anticipated releases.

2021 was almost a perfect growing season, though it began with a cold start, and lack of rain. The weather warmed up, but the drought continued. This was followed by weeks of steady daytime heat and cool evenings. The berries ripened evenly, however yields were a bit lighter than in prior vintages due to the lack of rainfall.

After harvest the grapes were fermented in our smaller tanks resulting in good extraction and concentrated flavors with pump-overs occurring twice daily for two weeks. Winemaker Kevin Hall complemented the big, bold flavors of this vintage with a selection of 30% new French oak barrels - 50% Medium Toast, 50% Medium Toast+. The 16 months barrel aging enhanced the complexity, structure and flavors of the wine while adding mouthfeel and nuances of barrels spice.

The 2021 Cabernet Franc is a dark purple, ruby colored wine with dark fruit aromas of black cherry, cola, plum, blueberry, vanilla and a hint of black olive. There are textured flavors of cassis, plum, black cherry, vanilla and blueberry. This is a chewy wine with balanced acidity along with long structured finish.

Food Pairing: Cab Franc's is ideal to pair with a wide variety of foods. We like tomato based dishes, roasted pork, grilled meats and long slow braises. It can be a vegetarian's go to wine, pair with lentils, stuffed cabbage, eggplant and zucchini. Enjoy it with goat cheese, feta, fontina and camembert.

Accolades: 2021: 92 points - James Suckling



Profile: • Dark fruits, vanilla & chocolate

• Aromatic, rich texture & chewy finish

Back label features Sustainable logo:

Over the decades we have created and utilized many sustainable practices in our vineyards and winery. We're highlighting our commitment by prominently displaying the Sonoma County Sustainably Farmed Grapes logo on the back label of this bottle.

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 produced in an environmentally friendly way by passionate stewards of the



Alexander Valley Vineyards is one of the few estates growing and producing a world class Cabernet Franc. Warm days during the growing season allow the grapes to ripen evenly and develop flavor, while the cool morning fog maintains the acidity. After harvest we barrel age the wine in French oak. This small production 100% Cabernet Franc is a prime example of the varietal with well rounded flavors of blueberries, blackberry, mocha and spice, along with velvety texture and a long finish. Enjoyable now, this wine will also improve with time. The Wetzel Family Estate, located on the property settled in the 1840s by Alexander Valley namesake Cyrus Alexander. showcases the history, tradition and excellence of the region

avvwine.com



Technical Data:

Grapes: Cabernet Franc 100%

Harvest: September 15 - 17, 2021

Barrel Aging: 16 months French oak,

30% new

Closure: Cork

First Vintage: 1996

Alcohol: 14% **TA:** 5.9 g/L **pH:** 3.67

SRP: \$34 Cases: 1,634

UPC: 0-85798-04962-2







