** ALEXANDER VALLEY VINEYARDS

2015 Cabernet Sauvignon - organically grown

Alexander Valley Vineyards is located in the heart of Sonoma County's Alexander Valley on the historic property settled in the 1840s by valley namesake, Cyrus Alexander. The Wetzel Family purchased the original homestead in 1962, continuing a tradition of family farming on the site. From the beginning they

treasured the spot they call home and took steps to preserve it for future generations. In 2008 Hank and Linda Wetzel began organically farming a single small Cabernet Sauvignon vineyard planted with Clone 4 and Clone 6. The vineyard was certified organic in 2011 by CCOF (California Certified Organic Farmers).

The western drought continued in 2015 and was once again the topic of much discussion. A cool spring, rain at bloom and hot July along with the continued effects from the lack of rain contributed to lower yields. As a result the grapes had terrific concentration and superb fruit flavors at harvest, so we decided to vinify and age the organic vineyard fruit separately to produce a single vineyard "organically grown grapes" Cabernet Sauvignon. After harvest the grapes were de-stemmed, fermented and aged in 25% new American and French oak barrels for 28 months.

This 100% Cabernet Sauvignon is fruit forward with great balance and a medi-

um mouthfeel. In the glass are earthy aromas of dark fruits, cassis, chocolate and clove, along with flavors of cherry, cassis, blackberry, plum, spice, oak and chocolate. This wine has good structure and a long juicy finish. Alexander Valley Vineyards and the Wetzel Family have been known for world class Cabernet Sauvignon for 40 years, and this organically grown wine continues that tradition while celebrating our commitment to sustainable agriculture and family farming.



2015: 94 points & Gold Medal - *Critics Challenge*

2015: 94 points & Gold Medal - *Press Democrat North Coast Wine Challenge*

2015: 91 points & Best Buy - Wine & Spirits

2015: **90** points & Gold Medal - Orange County (CA) Fair Commercial Wine Competition

2015: Gold Medal - San Francisco Chronicle Wine Competition

Profile: • Textured, structured, loads of dark spicy fruit

Elegant, yet earthy

About Alexander Valley Vineyards:

AVV's vineyard practices were initially recognized by the California Sustainable Winegrowing Alliance in March 2006, though the family's many "green" initiatives have been in use since 1962. Early on the Wetzel Family composted winery waste, practiced irrigation management and planted cover crops in the vineyards to minimize the use of pesticides and control erosion. More recently, they installed solar panels on the winery and increased their naturally cooled caves to 25,000 square feet. In 2010 the winery was recognized as a certified Sonoma Green Business by the Sonoma County Board of Supervisors.

Technical Data:

Grapes: Cabernet Sauvignon 100%

Harvest: September 15, 2015

Barrel Aging: 28 months French & American Oak

CCOF

Certified

Organic

Clones: 4 and 6

Cases: 2650 Alcohol: 14% pH: 3.52 TA: 5.2

First Vintage: 2012 SRP: \$32

UPC: 0-85798 02882-5 750ml









