# **X** ALEXANDER VALLEY VINEYARDS

### 2017 Cabernet Sauvignon - organically grown

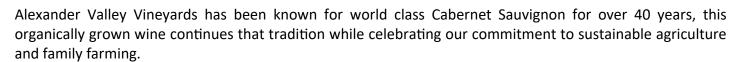
Alexander Valley Vineyards is located in the heart of Sonoma County's Alexander Valley on the historic property settled in the 1840s by valley namesake, Cyrus Alexander. The Wetzel Family purchased the original homestead in 1962, continuing a tradition of family farming on the site. From the beginning 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 Cabernet Sauvignon vineyard planted with Clone 4 and Clone 6. The vineyard was certified organic in 2011 by CCOF (California Certified Organic Farmers).

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 October 13. We vinified and aged the organic vineyard fruit separately to produce a single vineyard "organically grown" Cabernet Sauvignon. After harvest the grapes were de-stemmed, fermented and aged in 25% new French and American oak barrels for 28 months.

This 100% Cabernet Sauvignon is fruit forward with rich texture. In the glass there are earthy aromas of cassis, black cherry, cedar, chocolate and plum,

along with juicy flavors of cherry, cassis, blackberry, plum, spice, oak and chocolate. The 2017 is a beautifully balanced wine has good structure and a long finish.





2016: 90 points & Best Buy - Wine & Spirits Magazine

2015: 94 points - Decanter World Wine Awards2014: 90 points - Decanter World Wine Awards

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: October 13, 2017

Barrel Aging: 28 months French & American Oak

Certified

Organic

Clones: 4 and 6 Cases: 1,200

Alcohol: 14.0% pH: 3.50 TA: 6.5 g/L

First Vintage: 2012 SRP: \$32

**UPC:** 0-85798 02882-5 750ml





## ALEXANDER VALLEY VINEYARDS



#### CABERNET SAUVIGNON

ALEXANDER VALLEY

Estate Grown & Bottled

SONOMA COUNTY

Vintage: 2017

ESTABLISHED 1962 WETZEL FAMILY ESTATE



#### ALEXANDER VALLEY VINEYARDS

#### 2017 CABERNET SAUVIGNON

We've been producing Cabernet Sauvignon since 1975, but this is our sixth vintage produced exclusively from 100% organically grown grapes. We've farmed this small Cabernet Sauvignon vineyard organically since 2008 and received the California Certified Organic Farming certification in 2011. After harvest we de-stem the grapes, ferment and barrel age the wine in French and American oak for 28 months. Aromas of black cherry, cassis, oak and vanilla fill the glass. This is a big wine with a chewy texture. The flavors of dark fruit, plum, spice and chocolate linger for a long 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. This wine continues our tradition with Cabernet Sauvignon and celebrates our commitment to sustainable agriculture and family farming.

100% Cabernet Sauvignon - 2650 cases

Ingredients: Organically grown grapes

avvwine.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

PRODUCED AND BOTTLED BY ALEXANDER VALLEY VINEYARDS HEALDSBURG, CALIFORNIA

CONTAINS SULFITES



