

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.

Alexander Valley Vineyards has been known for world class Cabernet Sauvignon for over 40 years, this organically grown wine continues that tradition while celebrating our commitment to sustainable agriculture and family farming.

Accolades: **2017: 91 points & Gold Medal** - *Sunset International Wine Competition*
 2016: 90 points & Best Buy - *Wine & Spirits Magazine*
 2015: 94 points - *Decanter World Wine Awards*
 2014: 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
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

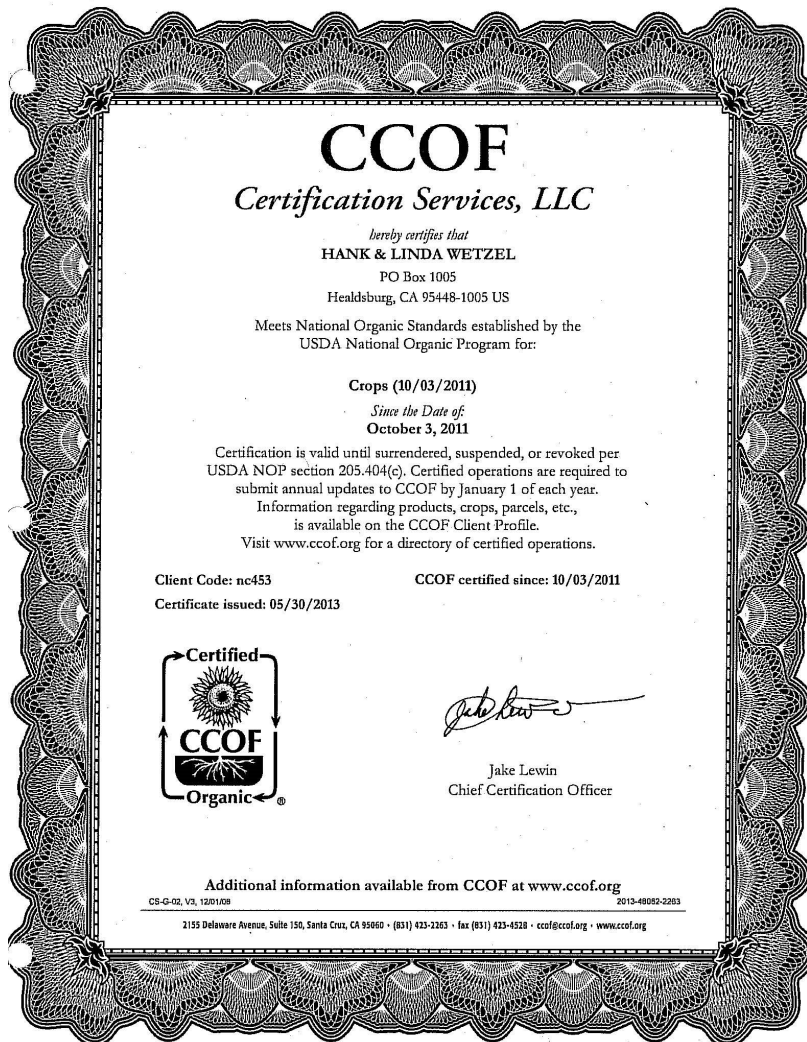
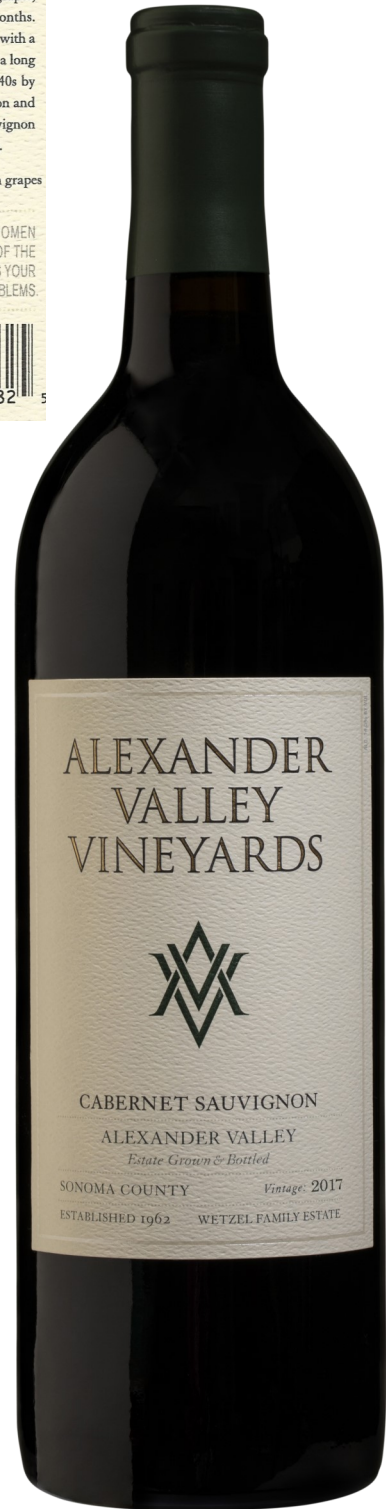
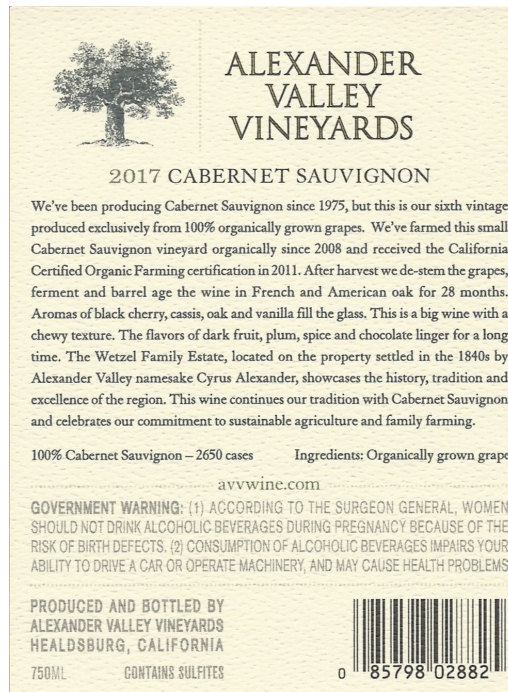
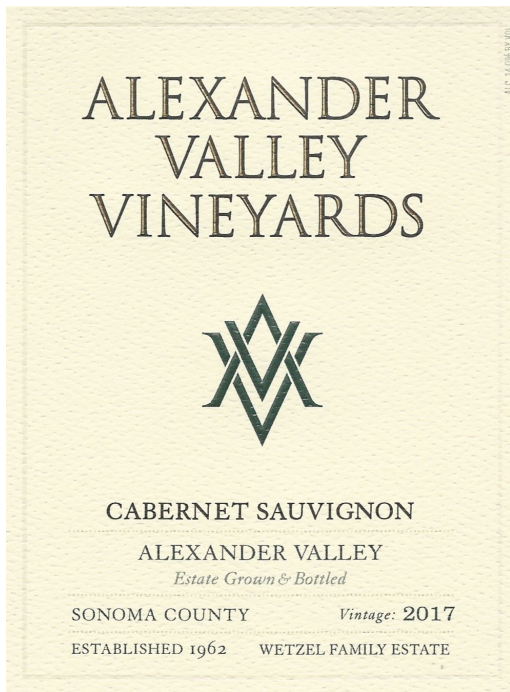


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