

# ALEXANDER VALLEY VINEYARDS

## 2018 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).

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 24 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 2018 is a beautifully balanced wine with 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:**

- 2018: 96 points & Double God Medal** - Los Angeles Invitational Wine Challenge
- 2018: 90 points & Gold Medal** - Santé Magazine International Wine Competition
- 2018: Gold Medal** - Sonoma County Harvest Fair
- 2018: Gold Medal** - HLSR International Wine Competition
- 2018: Gold Medal** - Boston Wine Competition

<b>Profile:</b> • 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 22-23, 2018  
**Barrel Aging:** 24 months French & American Oak  
**Clones:** 4 and 6 **Cases:** 4,618  
**Alcohol:** 14.0% **pH:** 3.34 **TA:** 6.5 g/L  
**First Vintage:** 2012 **SRP:** \$34  
**UPC:** 0-85798 02882-5 750ml




*Our family creates wines of distinction for everyone.*

Healdsburg - Sonoma County - California

avvwine.com



ALEXANDER VALLEY VINEYARDS




CABERNET SAUVIGNON

ALEXANDER VALLEY  
*Estate Grown & Bottled*

SONOMA COUNTY      *Vintage: 2018*

ESTABLISHED 1962      WETZEL FAMILY ESTATE

 ALEXANDER VALLEY VINEYARDS

2018 CABERNET SAUVIGNON

We've been producing Cabernet Sauvignon since 1975, but this is our seventh 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 24 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      Ingredients: Organically grown grapes

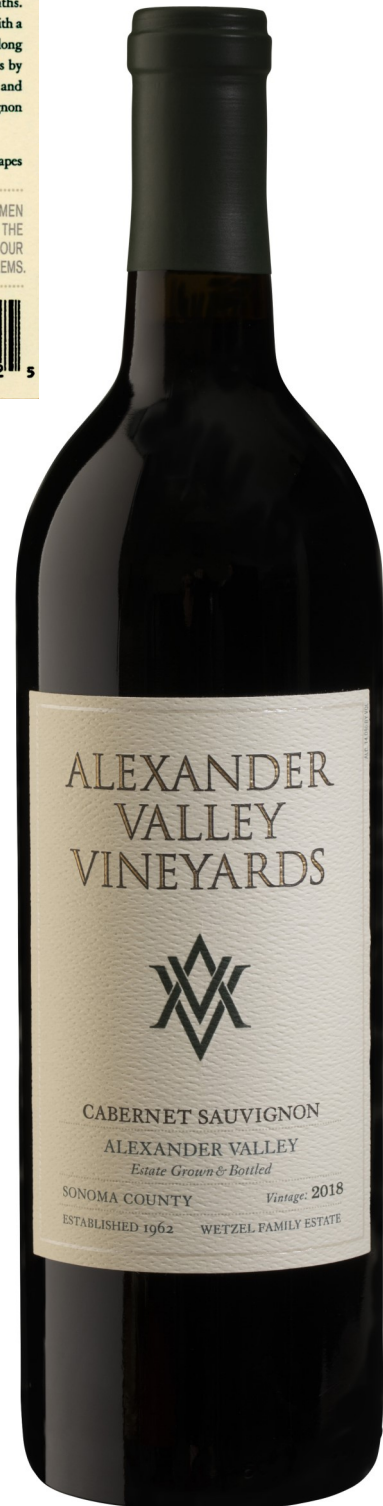
avvwine.com

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

750ML      CONTAINS SULFITES

  0 85798 02882 5



**CCOF**  
*Certification Services, LLC*

*bereby certifies that*  
**HANK & LINDA WETZEL**  
PO Box 1005  
Healdsburg, CA 95448-1005 US


Meets National Organic Standards established by the  
USDA National Organic Program for:

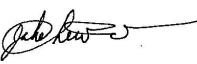
**Crops (10/03/2011)**  
*Since the Date of:*  
**October 3, 2011**

Certification is valid until surrendered, suspended, or revoked per  
USDA NOP section 205.404(c). Certified operations are required to  
submit annual updates to CCOF by January 1 of each year.  
Information regarding products, crops, parcels, etc.,  
is available on the CCOF Client Profile.  
Visit [www.ccof.org](http://www.ccof.org) for a directory of certified operations.

Client Code: nc453      CCOF certified since: 10/03/2011

Certificate issued: 05/30/2013



  
Jake Lewin  
Chief Certification Officer

Additional information available from CCOF at [www.ccof.org](http://www.ccof.org)

CS-02-02, V3, 12/01/09      2013-40082-2203

2155 Delaware Avenue, Suite 150, Santa Cruz, CA 95060 • (831) 423-2263 • fax (831) 423-4528 • [ccof@ccof.org](mailto:ccof@ccof.org) • [www.ccof.org](http://www.ccof.org)



*Our family creates wines of distinction for everyone.*

Healdsburg - Sonoma County - California

[avvwine.com](http://avvwine.com)

