

ALEXANDER VALLEY VINEYARDS

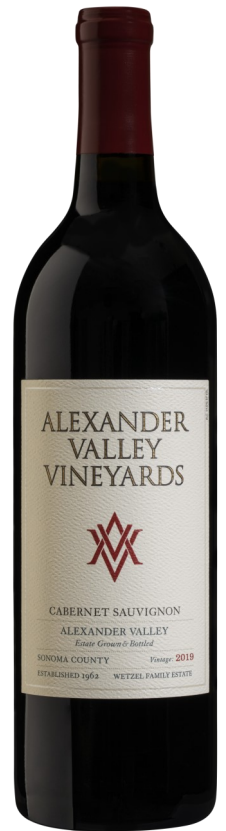
2019 Cabernet Sauvignon - 750ml

In the late 1960s we bottled a few cases of Cabernet Sauvignon for friends and family. That homemade wine became the inspiration for our estate winery, Alexander Valley Vineyards. Decades later both our winery and our iconic valley are known as the home of world class Cabernet Sauvignon.

Although the weather was a bit cooler than usual early in the 2019 growing season, there were no unusual temperature swings during bud break or flowering. Moderate temperatures continued through the summer, allowing the grapes to mature gradually. After 2018's record setting crop size, 2019 swung back to an average yield. The wine was aged for 14 months in 25% new French and American oak barrels.

The 2019 Cabernet Sauvignon is a classic Alexander Valley wine with medium body, great fruit flavors and smooth, structured tannins. Winemaker Kevin Hall added 12% Merlot for structure, a touch of Cabernet Franc for floral notes and Malbec and Petit Verdot for color.

This is an elegant wine with earthy aromas of cassis, plum, black cherry, vanilla, oak, chocolate and a slight cola note. In the glass there are lush flavors of cherry, cassis, blackberry and chocolate. The 2019 Cabernet Sauvignon is a structured wine with firm tannins and a chewy finish that evolves with each sip. While fruit forward upon release, this wine will reward those with the patience to lay down a few bottles.



Food Pairing: Grilled or pan seared beef, lamb or tuna is a classic.

Accolades: 2019: 91 points - James Suckling
2019: 93 points & Gold Medal - Santé International Wine Competition
2019: Gold Medal - North of the Gate Wine Competition

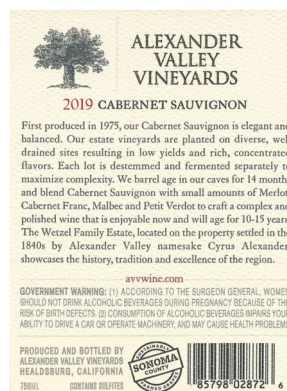
Profile: • Loads of dark spicy fruit • Graceful, yet structured

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 was produced in an environmentally friendly way by passionate stewards of the land.



Technical Data:

Grapes: Cabernet Sauvignon 82%, Merlot 12%, Cabernet Franc 2%, Malbec 2%, Petit Verdot 2%

Harvest: September 23 - November 7, 2019

Closure: 750ml cork 375ml stelvin

Alcohol: 14.0% **pH:** 3.55 **TA:** 6.5 g/L

First Vintage: 1975 **SRP:** \$25

UPC: 0-85798 02872-6 750ml



Our family creates wines of distinction for everyone.

Healdsburg - Sonoma County - California

avvwine.com



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So how did AVV make a Cabernet back in the '60s prior to the start of the winery? Early on the Wetzels planted Cabernet Sauvignon on the property and sold it to other growers. But, there was always a desire to make their own wine from their grapes. From the beginning Harry and Maggie Wetzel decided that this was to be a family made wine that reflected their unique property. Katie recalls one of her first crushes: "I had to de-stem the grapes and then pull any I missed from the basket press". Hank remembers an early trade of their Cabernet grapes with a neighboring winery for one of their first barrels. Filled with AVV Cabernet Sauvignon the barrel aged in the cool adobe.

When time to bottle, the adobe "cellar" was converted to the adobe "bottling line".



Family and friends were called in to hand bottle and cork those early vintages. Harry and Maggie made sure that all pitched in, learning as they went. John started out filling bottles as a nine year old on the small bottling line set up in the historic adobe. Everyone looked forward to working those early bottling lines and eventually Linda would convince college roommates to come and help with later vintages. One just wrote and reminded her of how much fun they had during those early bottlings.

Finally, everyone helped to apply the first of the Alexander Valley Vineyards labels.

So what varietals did the family bottle prior to the 1975 start of AVV? Just one: Cabernet Sauvignon. Not a day goes by without someone asking the Wetzel Family about their favorite wine. Now you know why they always answer: "Cabernet Sauvignon is our sentimental favorite".