

ALEXANDER VALLEY VINEYARDS

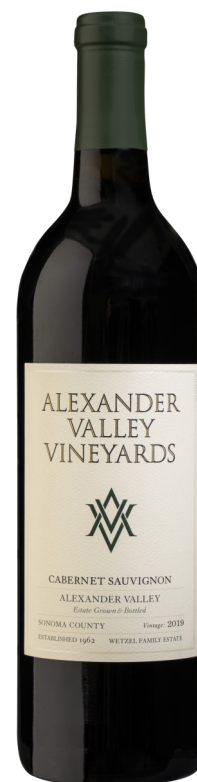
2019 Cabernet Sauvignon - *organically grown*

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 small Cabernet Sauvignon vineyard, today we farm over 19 acres of Cabernet Sauvignon clones 4, 6 & 337 organically.

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. The 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.

We vinified and aged the organic vineyard fruit separately to produce our "organically grown" Cabernet Sauvignon. After harvest the grapes were de-stemmed, fermented and aged in 45% 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, plum, oak and chocolate, along with juicy flavors of cherry, cassis, black cherry, plum, spice, oak, cedar and coffee. The 2019 is a beautifully balanced wine with fine tannins that lead to a long finish. Alexander Valley Vineyards has been known for world class Cabernet Sauvignon since our first vintage in 1975, this organically grown wine continues that tradition while celebrating our commitment to sustainable agriculture and family farming.



Accolades:

- 2019: 93 points & Gold Medal** - California State Fair
- 2019: 93 points & Gold Medal** - Press Democrat North Coast Wine Challenge
- 2019: 92 points & Gold Medal** - Beverage Testing Institute
- 2019: 90 points & Gold Medal** - Toast of the Coast Wine Competition
- 2019: Double Gold Medal** - HLSR International Wine Competition
- 2019: Gold Medal** - Sonoma County Harvest Fair; Hilton Head Island Intl Wine Competition & San Antonio Stock Show & Rodeo International Wine Competition

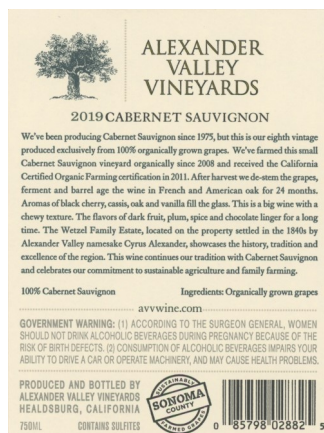
Profile: • Textured, structured, loads of dark spicy fruit • Elegant, yet earthy

Back label features sustainable logo:

Over the decades we've been a leader in sustainable farming. We highlight that commitment by proudly 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 100%

Harvest: October 21-23, 2019

Barrel Aging: 24 months French & American Oak

Clones: 4, 6, 337 **Cases:** 3,679

Alcohol: 14.0% **pH:** 3.65 **TA:** 6.2 g/L

First Vintage: 2012 **SRP:** \$34

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



Our family creates wines of distinction for everyone.

Healdsburg - Sonoma County - California

avvwine.com

