XX ALEXANDER VALLEY VINEYARDS

2020 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 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.

The 2020 growing season enjoyed near-perfect growing conditions. The year began with unseasonably warm temperatures, and lower than normal rainfall. This was followed by weeks of steady daytime heat and cool evenings, allowing the grapes to ripen evenly. At harvest, the quality of the fruit was excellent with high acidity and intense flavors.

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 48% new French and American oak barrels for 26 months.

This 100% Cabernet Sauvignon is fruit forward with velvety structure. 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 and hint of cedar. The 2020 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: **2020: 95 points & Gold Medal -** Beverage Testing Institute

Profile: • Juicy, velvety, 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.



2020 CABERNET SAUVIGNON

We've been producing Cabernet Sauvignon into 1975, but this our nimb vintage produced actainvily from 1076 organically grown garges. We've farmed this small Cabernet Sauvignow uniquest departably since 2086 and received the California Certified Organic Farming certification in 2011. After harvest we do-stem the grapes, ferment and barrel age the wine in French and American oak for 26 months. Acrossas of black charve, casin, oak and vanilla fills elge. In This is a ligy nine with a chewy texture. The flavors of dark fruit, plum, spice and choodate linger for a long time. The Wetzel Farmily Easte, located on the property settled in the 1860 by Alexander Valley nameaks Cyrus Alexander, showcases the history, tradition and excellence of the region. This wise continue our tradition with Cabernet Sauvignon and celebrates our commitment to sustainable agriculture and family farming.



Technical Data:

Grapes: Cabernet Sauvignon 100% **Harvest:** September 14 - 19, 2020

Barrel Aging: 26 months French & American Oak

Alcohol: 14.0% **pH:** 3.45 **TA:** 6.6 g/L

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

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





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