XX Alexander Valley Vineyards

2021 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.

2021 was almost a perfect growing season, though it began with a cold start, and lack of rain. The weather warmed up, but the drought continued. This was followed by weeks of steady daytime heat and cool evenings. The berries ripened evenly, however yields were a bit lighter than in prior vintages due to the lack of rainfall. Harvest began on September 7th, and the quality of the fruit was excellent with high acidity and intense flavors. The wine was aged for 14 months in 25% new French and American oak barrels.

The 2021 Cabernet Sauvignon is a classic Alexander Valley Cab with medium body, great fruit flavors and smooth, structured tannins. Winemaker Kevin Hall added Merlot for structure, and Malbec and Petit Verdot for color.

This is an elegant wine with earthy aromas of cassis, plum, cherry, vanilla, oak and slight chocolate. In the glass there are lush flavors of cherry, cassis, blackberry and chocolate. The 2021 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:

2021: 92 points - James Suckling

2021: Double Gold Medal - Hilton Head International Wine Competition

2021: Gold Medal - San Antonio Stock Show & Rodeo International Wine Competition

Profile: • Loads of dark spicy fruit

Lush, yet structured

Back label features sustainable logo:

Over the decades we have created and utilized many sustainable practices in our vineyards winery. and We're highlighting our commitment by prominently displaying the Sonoma County Sustainably Farmed Grapes logo on the back label of this wine.

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.



2021 CABERNET SAUVIGNON

First produced in 1975, our Cabernet Sauvignon is elegant and balanced. Our estate vineyards are planted on diverse, well drained sites resulting in low yields and rich, concentrated flavors. Each lot is destemmed and fermented separately to maximize complexity. We barrel age in our caves for 14 months and blend Cabernet Sauvignon with small amounts of Merlot, Cabernet Franc, Malbec and Petit Verdot to craft a complex and polished wine that is enjoyable now and will age for 10-15 years. 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.



Technical Data:

Grapes: Cabernet Sauvignon 94%, Merlot 3%,

Malbec 1.5%, Petit Verdot 1.5%

Harvest: September 7 - October 15, 2021

Closure: cork

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

First Vintage: 1975 **SRP:** \$28

UPC: 0-85798 02872-6







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".



