

ALEXANDER VALLEY VINEYARDS

2019 Estate Chardonnay - 375ml

The Russian River defines the Alexander Valley with foggy mornings, warm days and diurnal temperature swings of 40 to 50 degrees. Estate vineyards, combined with classic winemaking techniques maximize the balance of fruit and acidity in our Chardonnay.

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 harvest 70% of our Chardonnay at night when the grapes are cool to retain the natural acidity, then cold ferment those lots in stainless steel, without malolactic fermentation or barrel aging, to highlight the citrus and green apple flavors. We whole-cluster press 30% of the best fruit and barrel ferment that portion in French oak barrels. The barrel fermented lots undergo secondary malolactic fermentation and age on the lees for six to eight months to develop roundness and body.

The 2019 is a full bodied, yet well balanced Chardonnay with just a kiss of oak. There are aromas of apple, pear, pineapple, and vanilla mixed with floral notes. Hints of citrus and bright flavors of pear, apple, tropical fruits and peaches fill the glass. This is a Chardonnay that will appeal to a broad group of wine drinkers!



Food Pairing: Perfect with halibut, cod, shellfish, poultry and pork. Compliments creamy or citrus based sauces.

Accolades:

- 2019: 96 points** - *Beverage Dynamics / Cheers*
- 2019: 93 points & Gold Medal** - *Santé Magazine International Wine Competition*
- 2019: Double Gold Medal** - *San Francisco Chronicle Wine Competition*
- 2019: Double Gold Medal** - *San Antonio Stock Show & Rodeo International Wine Competition*
- 2019: Gold Medal** - *Sonoma County Harvest Fair*
- 2019: Gold Medal** - *North of the Gate Wine Competition*
- 2019: 89 points** - *Wine Advocate* **2019: 88 points** - *Wine Spectator*

Profile:

- Rich, yet well balanced with stone fruit flavors
- Lightly oaked

Bottled with stelvin closure:

The 2019 Chardonnay joins several of our other wines with stelvin closures. AVV Chardonnay is known for its aromatic complexity and bright fresh fruit flavors. This closure locks in the freshness of the wine at bottling, so you'll get consistent wine aromas, flavor and freshness with every glass.

Additionally, the stelvin closure makes it easy for anyone to open, close and store the bottle. Aluminum closures are recyclable, so they are a sustainable solution as well.

You'll continue to see AVV bottle with corks for the majority of our wines, as the cork is more desirable for long-term aging of red wines.

Technical Data:

Grapes: 99% Chardonnay, 1% Viognier

Harvest Dates: September 10 - 25, 2019

Barrel Aging: 70% stainless steel, 30% barrel fermented in French Oak and aged on the lees for 6-8 months

First Vintage: 1975

Alcohol: 14% **pH:** 3.62 **TA:** 5.7 g/L

Closure: 375ml stelvin **SRP:** \$11.00

UPC: 375ml 0-85798 01871-0 **Cases:** 5,528



Our family creates wines of distinction for everyone.

Healdsburg - Sonoma County - California

avvwine.com

