

ALEXANDER VALLEY VINEYARDS

2021 Chardonnay - 750ml

Our location in the southern end of the Alexander Valley is defined by the Russian River. Morning fog, warm days and daily diurnal temperature swings of 40 to 50 degrees provide the ideal growing conditions for our Chardonnay.

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.

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 2021 is a full bodied, well balanced Chardonnay with loads of fresh fruit flavors. Aromas of apple, pear, vanilla along with slight floral note and hint of oak from the minimal barrel aging fill the glass. Bright flavors of pear, apple and tropical fruits along with hints of citrus are balanced by the rich mouthfeel.



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

Accolades:

- 2021: 99 points & Double Gold Medal - California State Fair**
- 2021: 97 points, Best of Class, Double Gold Medal - Sunset International Wine Competition**
- 2021: 96 points - Beverage Dynamics**
- 2021: 94 points & Publisher's Picks - Tasting Panel**
- 2021: Double Gold Medal - San Francisco Chronicle Wine Competition**
- 2021: Five Stars - Cheers**

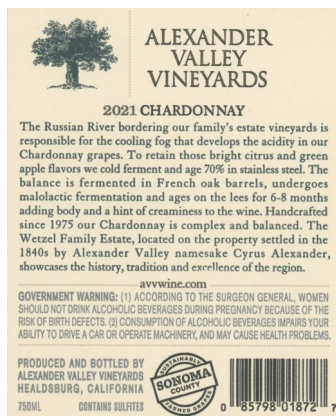
Profile:

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

Featuring the Sonoma Sustainable Logo:

Over the decades we have created and utilized many sustainable practices in our vineyards and winery. We are excited to formally recognize our commitment by adding the Sonoma County Sustainably Farmed Grapes logo to the back label this wine.

Sustainability ensures that our business, rural lifestyle and agricultural heritage will be maintained for years to come.



Technical Data:

Grapes: 99% Chardonnay, 1% Viognier

Harvest Dates: September 1 - 15, 2021

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:** 3.58 **TA:** 5.8 g/L

Closure: stelvín **SRP:** \$23

UPC: 750ml 0-85798 01872-7 Cases: 15,000



Our family creates wines of distinction for everyone.

Healdsburg - Sonoma County - California

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Alexander Valley Vineyards is well known for top Cabernet Sauvignon, but, one trip to the 720 acre Wetzel Family Estate and you'll quickly see why we are also equally proud of our Chardonnay. Our property is bordered by the Mayacamas Mountains to the east and the Russian River to the west. The river runs the length of the valley and provides a conduit pulling cooling fog through Healdsburg and into the Alexander Valley each day.

In 1966 we started planting Chardonnay on the estate's coolest sites by the river and we, like neighboring growers, sold our fruit to other wineries. From the beginning Alexander Valley Chardonnay was known for great balance and good acidity.

In the early '70s, California wines started getting attention outside of the state. In 1976 a tasting in Paris was featured in Time Magazine after two Napa based wineries took top honors with their California wines. But a Sonoma newspaper revealed the rest of the story with this headline: *"Napa didn't grow the famed grapes"*¹.

Wine Spectator wrote about the winning Chardonnay: ".... the *famous* tasting where its 1973 Alexander Valley Chardonnay won a blind tasting, vanquishing competition that included white Burgundies and other California Chardonnays".² Incredibly, one tasting in France brought worldwide attention to California Chardonnay and the Alexander Valley just as Hank Wetzel was getting ready to release his first wines.



Prior to starting the winery, Hank apprenticed at top Chardonnay producers including Freemark Abbey, Stony Hill and Hanzell.

In 1975 he crushed our estate Chardonnay grapes for the first vintage at AVV's newly bonded winery.

Decades later, AVV Chardonnay continues to showcase the unique place we call home and receives accolades from wine drinkers and critics across the country.

(First vintage at AVV in 1975)

So do you still think Alexander Valley Vineyards is only about red wine?