



ALEXANDER VALLEY VINEYARDS



2013 Cabernet Sauvignon - *organic*

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 single small Cabernet Sauvignon vineyard planted with Clone 4 and Clone 6. The vineyard was certified organic in 2011 by CCOF (California Certified Organic Farmers).

The 2013 growing season was almost identical to 2012. The year began with another dry winter and spring, then throughout the summer we experienced a warm growing season with abundant sunshine and even growing temperatures. Our grapes ripened evenly, harvest began earlier than in 2012 and proceeded at a fairly quick pace. While news of the lack of rain dominated conversations, there was an upside to the drought; the grapes had more concentrated flavors than in 2012.

We decided to vinify and age the organic vineyard fruit separately to produce a single vineyard "organically grown grapes" Cabernet Sauvignon for the second time.

This 100% Cabernet Sauvignon has great texture and structure with a medium mouthfeel. There are plush flavors of dark fruit, plum spice and chocolate. Alexander Valley Vineyards and the Wetzel Family have been known for world class Cabernet Sauvignon for almost 40 years. This organically grown wine continues our tradition with Cabernet Sauvignon and celebrates our commitment to sustainable agriculture and family farming.



Accolades: 2013: 92 points - *Wine Advocate*

Profile:

- Textured, structured, loads of dark spicy fruit
- Elegant and refined

About Alexander Valley Vineyards:

AVV's vineyard practices were initially recognized by the California Sustainable Winegrowing Alliance in March 2006, though the family's many "green" initiatives have been in use since 1962. Early on the Wetzel Family composted winery waste, practiced irrigation management and planted cover crops in the vineyards to minimize the use of pesticides and control erosion. More recently, they installed solar panels on the winery and increased their naturally cooled caves to 25,000 square feet. In 2010 the winery was recognized as a certified Sonoma Green Business by the Sonoma County Board of Supervisors.

Technical Data:

Grapes: Cabernet Sauvignon 100%

Harvest: October 11, 2013

Barrel Aging: 24 months French & American Oak

Clones: 4 and 6

Cases: 1200 **Alcohol:** 14%

First Vintage: 2012 **SRP:** \$30

UPC: 0-85798 02882-5 750ml



Healdsburg ~ Sonoma County ~ California

avvwine.com



CCOF

Certification Services, LLC

hereby certifies that

HANK & LINDA WETZEL

PO Box 1005

Healdsburg, CA 95448-1005 US

Meets National Organic Standards established by the
USDA National Organic Program for:

Crops (10/03/2011)

Since the Date of:

October 3, 2011

Certification is valid until surrendered, suspended, or revoked per
USDA NOP section 205.404(c). Certified operations are required to
submit annual updates to CCOF by January 1 of each year.

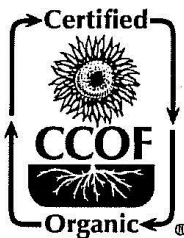
Information regarding products, crops, parcels, etc.,
is available on the CCOF Client Profile.

Visit www.ccof.org for a directory of certified operations.

Client Code: nc453

CCOF certified since: 10/03/2011

Certificate issued: 05/30/2013



Jake Lewin
Chief Certification Officer

Additional information available from CCOF at www.ccof.org

CS-G-02, V3, 12/01/08

2013-48082-2263

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