X ALEXANDER VALLEY VINEYARDS

2014 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 2014 growing season was very similar to 2013. The ongoing drought combined with a mild winter and spring caused an early bud break, but the overall length of the growing season was similar to past years. The lack of rain did not impact our fruit due to moderate temperatures throughout the growing season and the grapes ripened evenly. While news of the drought dominated conversations everywhere, there was an upside; the grapes had rich, concentrated flavors, much like the 2013 vintage.

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

This 100% Cabernet Sauvignon is fruit forward with great balance and a medium mouthfeel. In the glass are aromas of cassis, black cherry, a slight hint of sandalwood, eucalyptus, clove and dark chocolate, along with earthy flavors of cherry, cassis, blackberry, plum, spice, oak and chocolate. This wine has good structure and a long juicy finish. 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.



2014: 89 points - Wine Advocate

2014: Gold Medal & Judges Selection - Texsom International Wine Competition

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 2 - 6, 2014

Barrel Aging: 26 months French & American Oak

CCOF

Certified

Organic

Clones: 4 and 6

Cases: 1250 Alcohol: 14% pH: 3.58 TA: 6.6

First Vintage: 2012 SRP: \$30

UPC: 0-85798 02882-5 750ml











