

ALEXANDER VALLEY VINEYARDS

2017 Estate Pinot Noir

The Wetzel Family's Pinot Noir vineyard is planted along the banks of the Russian River; where the morning fog lingers and cools the vines. The vineyard is planted to three clones - *Dijon 777*, for rich concentration and black fruit; *Dijon115*, for soft tannins and perfume and *Pommard*, for color, dark fruit and spice.

The vines are grown using the Smart Dyson trellis system - allowing us to control the vigor of the vine while giving us flexibility to adjust the trellising to changing weather conditions during the growing season. This ensures the fruit gets adequate sun exposure and keeps yields in check.

2017 was a vintage of contrasts. Our ample rainfall in January and February allayed any discussion of drought, but winter rains were followed by a warm spring and many heat spikes throughout the summer until we began picking the first lot of Pinot Noir on August 29.

After the fruit was hand-harvested each lot was kept separate. Clone 777 underwent a 48-hour cold soak and was tank fermented, while winemaker Kevin Hall placed the other lots in bins and mixed in dry ice for the first day in a technique known as cryoextraction. The dry ice fractured the grape skins, leading to deeper flavor and color extraction from the fruit. Fermentation was completed in half ton macrobins.

Our Estate Pinot Noir is classically styled with balanced acidity and complex flavors. There are aromas of black and red cherry, plum, slight raspberry, vanilla and oak. This is an earthy wine with silky texture and bright fruit flavors of fresh cherry, blueberry, plum, a slight peachy stone fruit note and a hint of vanilla. There is a long lingering finish on this lush wine.

Food Pairing: Pinot Noir is versatile - serve with both red and white meats. Our favorites include roasted chicken, mushroom risotto, grilled salmon and beef bourguignon.

Accolades: **2017: 90 points** - *Wine Advocate*
2017: 90 points & Gold Medal "Exceptional" - *Beverage Testing Institute*
2016: 92 points - *JamesSuckling.com*
2015: 92 points - *JamesSuckling.com*



Profile:

- Great balance, elegant
- Classic cherry, red/black fruits

About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased the 600 acres that is home to AVV in 1962 from the heirs of valley namesake Cyrus Alexander. The Wetzel Family Estate stretches from the banks of the Russian River to the Mayacamas Mountains and today the 4th generation of the family calls it home. From the beginning the family has celebrated the unique place they call home by producing wines showcasing the terroir of the Alexander Valley.

Technical Data:

Grapes: Pinot Noir 100%
Harvest: August 29 - September 11, 2017
Barrel Aging: 10 months French Oak, 25% new
Closure: 750ml cork
Alcohol: 14% **pH:** 3.56 **TA:** 5.9 g/L
UPC: 0-85798 06872-2 **SRP:** \$34
Cases: 2,583 **First vintage:** 1978



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