

2017 Salvation Late Harvest Zinfandel

Alexander Valley Vineyards and the Wetzel family have a long history with Zinfandel. The legacy began in 1978 when we produced our first vintage of Sin Zin for friends and family. Redemption followed in 2001 and Temptation in 2004. Over the years we talked about producing a late harvest dessert wine, but our late October rainfall often meant the grapes could not hang long enough on the vine to reach the high brix levels needed for dessert wine.

2017 was a vintage of contrasts. Our ample rainfall in January and February allayed any talk of drought, but winter rains were followed by a warm spring and many heat spikes throughout the summer. Yields were slightly reduced, but the quality and flavor of the grapes were stellar.

The grapes for the fifth vintage of Salvation Zinfandel were harvested from a tiny two-acre vineyard on the east side of Lytton Station Road. The Whipp-Vandenberg Vineyard, also known as the SVWW block, was planted in 1981 and was purchased in 2000 by Wendy Whipp and Stewart Vandenberg. AVV fans around the country will recognize the names, we consider Wendy and Stewart as members of the AVV family.

On the morning of September 27 friends and family hand-picked the low yielding site, selecting the ripest clusters to maintain the perfect balance of sweetness and acidity in the finished wine. At the winery, the fruit was de-stemmed and fermented in half ton macrobins for quite a long time due to the high sugar level. After a light pressing the wine was aged in two American oak barrels and racked three times, preserving the moderate tannins.

This dark, rich late harvest Zinfandel has intense port like aromas of blackberry jam, brown sugar, dried fruit, molasses, and dark chocolate. Spicy dark fruit flavors of candied cherry, blueberry, black cherry, and chocolate fill the glass. This rich and balanced wine is meant to be savored at the end of the day. It is limited in production and sells out quickly each year.



Food Pairing: Rich and balanced enough to enjoy by itself or pair with dark chocolate and raspberry.

Profile:

- Concentrated, great balance of sweetness and acidity
- Chocolate covered cherries

About Alexander Valley Vineyards:

The inspiration for the label was one of the fifty plates created by 19th century French artist Gustave Doré to illustrate John Milton's poem "Paradise Lost". The image of Satan falling from the heavens was etched in wood and completed around 1866. The poem and image have been favorites of Robert Wetzel since he was a teenager, so it was a natural fit for our newest Zinfandel. After quite a bit of brainstorming we modified the image to give it the opposite meaning by flipping the angel around and having him reach toward heaven to clearly depict Salvation.

Technical Data:

Grapes: 100% Zinfandel

Harvest: September 27, 2017

Barrel Regimen: Aged for 30 months in two older

American oak barrels

Alcohol: 14.6% Brix at Harvest: 33 degrees

Residual Sugar: 12g/100 ml

pH: 3.30 TA: 9.6 g/L

SRP: \$45 **Production:** 375ml - 100 cases (12 btl)



