



ALEXANDER VALLEY VINEYARDS



2013 Salvation Late Harvest Zinfandel

Alexander Valley Vineyards and the Wetzel family have a long history with Zinfandel. We began the legacy with Sin Zin in 1978 when we produced our first vintage of Alexander Valley Zinfandel for friends and family. Redemption followed in 2001 and Temptation in 2004. Over the years we talked about producing a red dessert wine but our typical late October rainfall often meant the grapes could not hang long enough on the vine to reach the high brix levels for a dessert wine. The drought conditions of 2013 changed that.

The year began with a dry winter and spring, throughout the summer we experienced a warm growing season with abundant sunshine. The grapes ripened evenly and reached peak maturity earlier than 2012. While news of the drought dominated conversations, the lack of rain allowed these Zinfandel grapes to hang long enough to reach the higher brix levels required for a dessert wine.

The grapes for this first vintage of Salvation 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, both are considered extended members of the AVV family. Wendy worked with a marketing company that managed AVV sales and today Stewart is our Western Regional Manager.

On the morning of October 19th friends and family hand-picked the low yielding site, selecting the ripest clusters to maintain the perfect balance of sweetness and acidity. At the winery, the fruit was de-stemmed and fermented in 1/2 ton macrobins for quite a long time due to the high sugar level. After a light pressing the wine was aged in four older American oak barrels and racked every four months for the first year to soften the tannins.

This dark, rich late harvest Zinfandel has intense aromas of blackberry jam, spice and raspberry. Intriguing flavors of chocolate, candied cherry, molasses, strong spice and blueberry fill the glass. The finish is long and reminiscent of chocolate covered cherries. This wine has a great balance of acidity and sweetness and can be enjoyed today or cellared for several years.

Food Pairing: Rich enough to enjoy by itself, or try with bittersweet chocolate or a Torta di Ricotta (classic ricotta tart) topped with blueberry or raspberry sauce. Either way don't pair this with anything too sweet.



Accolades: 2013: Silver Medal - Sonoma Harvest Fair

Profile: • Concentrated, great balance of sweetness and acidity
• Chocolate covered cherries

About the label artwork:

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 Dates: October 19, 2013

Barrel Regimen: Aged for 15 months in four older American oak barrels

Alcohol: 17.5% **Brix at Harvest:** 32°

Residual Sugar: 3.2 g/100 mL

pH: 3.5 **TA:** 9.3 g/L

SRP: \$35 **Production:** 375ml - 190 12 bottle cases



Healdsburg ~ Sonoma County ~ California

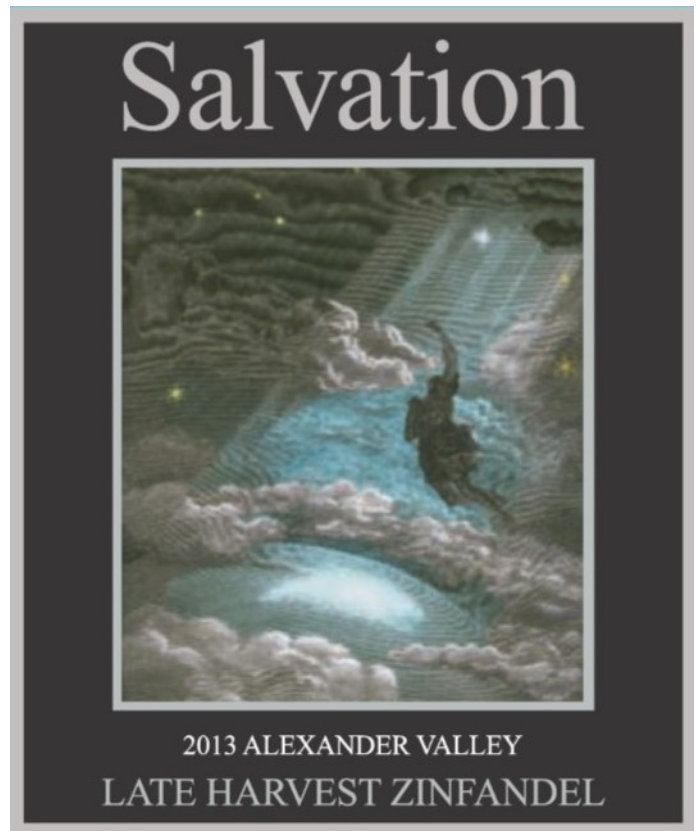
avvwine.com



Grapes at harvest October 19, 2013



The original image from the wood etching by
Gustave Doré. Book III, 739–742



Healdsburg ~ Sonoma County ~ California

avwwine.com

