

# ALEXANDER VALLEY VINEYARDS

## 2022 Sauvignon Blanc

Sauvignon Blanc is one of the most identifiable white wines in the world with crisp acidity and juicy flavors. Sonoma County Sauvignon Blanc is defined by warm days and cool nights, where the grapes ripen slowly achieving the perfect balance of flavor and acidity.

2022 kicked off with a lack of rain from the ongoing drought, warm spring, and early summer. Relatively mild summer temperatures allowed the grapes to mature evenly. Harvest began quickly and yields were a bit lighter than in prior vintages. At harvest, the quality of the fruit was excellent with natural acidity and intense flavors.

Winemaker Kevin Hall cold fermented the wine at a chilly 50° in stainless steel tanks, preserving the bright flavors while enhancing the tropical fruit notes. Seeing no malolactic fermentation or oak aging, our Sauvignon Blanc is rich with crisp acidity.

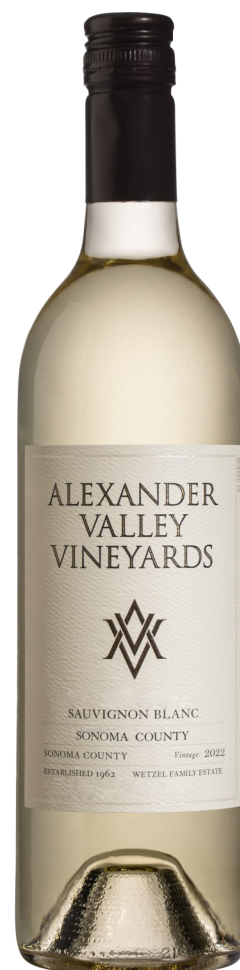
Alexander Valley Vineyards is known for varietally correct, food friendly wines that showcase Northern Sonoma County. Our second vintage of Sauvignon Blanc fits that description, it is not over the top with grapefruit or grassy flavors.

Our 2022 Sauvignon Blanc is a lively wine bottled with a stelvin closure to lock in the freshness. There are aromas of tropical fruits, passion fruit, green apple, grapefruit and melon. Bright acidity is followed by fresh juicy flavors of citrus - lime, grapefruit, and lemongrass, along with a slight minerality. This crisp, dry white wine is sure to become a new favorite.

**Food Pairing:** An easy classic pairing is anything with goat cheese, but some of our favorites include brunch with rich quiche, grilled white meats (fish, poultry, seafood, pork) especially when finished with chimichurri sauce.

**Accolades:** **2022: 95 points & Gold Medal** - California State Fair  
**2022: 92 points** - Tasting Panel  
**2022: 90 points & Gold Medal** - Sunset International Wine Competition

**Profile:** • Bright, crisp and un-oaked  
• Tropical fruits balanced by citrus



### About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased the land 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 continuing a tradition of family farming begun by Cyrus in the 1840s. From the beginning the family has celebrated the unique place they call home by producing wines showcasing the terroir of the Northern Sonoma. This newest varietal continues that tradition.

### Technical Data:

**Grapes:** 100% Sauvignon Blanc

**Appellation:** Sonoma County

**Harvest:** September 6 & 7, 2022

**Closure:** Stelvin **RS:** 0.46 g/L

**Alcohol:** 14% **pH:** 3.44 **TA:** 6.4 g/L

**UPC:** 0-85798 66616-4 **SRP:** \$24

**Cases:** 4,000 **First Vintage:** 2021



*Our family creates wines of distinction for everyone.*

Healdsburg - Sonoma County - California

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