X ALEXANDER VALLEY VINEYARDS

2019 Zinfandel

Alexander Valley Vineyards and the Wetzel family have a long history with Zinfandel. The legacy began with Sin Zin in 1978 when Hank produced our first vintage of Alexander Valley Zinfandel for friends and family. We followed up with Redemption featuring Dry Creek Valley Zinfandel in 2001 and in 2004 produced a completely different style of wine using a blend of our three favorite regions of Zinfandel for Temptation. We've loved all three over the decades, yet we've always had a soft spot for the elegant, jammy and spicy fruit flavors of Zinfandel from the Alexander Valley. This fifth release celebrates that style along with our classic Alexander Valley Vineyards label.

Although the weather was a bit cooler than usual early in the 2019 growing season, there were no unusual temperature swings during bud break or flowering. Moderate temperatures continued through the summer, allowing the grapes to mature gradually. After 2018's record setting crop size, 2019 swung back to an average yield. The wine was aged for 10 months in American oak barrels.

This wine has great color, with a dark purple and red hue. There are spicy, earthy aromas of black cherry, black pepper, plum, raspberry and a touch of citrus. The 2019 Zinfandel is a spicy wine with rich earthy flavors of black and red cherry, plum, boysenberry, black pepper, cranberry, apricot and a hint of chocolate. This is a Zinfandel to savor with hints of brown sugar and warm spices along with great balance and a nice clean finish.



Accolades: 2019: Top 100 Wine 2023 - Wine Spectator (only Zinfandel on the list)

2019: 92 points - James Suckling

2019: 92 points & Gold Medal - Beverage Testing Institute

2019: 91 points - Wine Spectator

Food Pairing: Grilled meats, roasted poultry, stews, Italian dishes and hard cheeses.

Profile: • Dark fruits, brown sugar and warm spices

• Great up front fruit, good balance

Back label features sustainable logo:

Over the decades we've been a leader in sustainable farming. We highlight that commitment by proudly displaying the Sonoma County Sustainably Farmed Grapes logo on the back label of this bottle.

Sustainability ensures that our business, rural lifestyle and agricultural heritage will be maintained for years to come.

Every time a consumer purchases a bottle of wine with this logo, they are assured that it was produced in an environmentally friendly way by passionate stewards of the land.



Zinfandel with elegant, jammy and spicy fruit flavors from the Alexander Valley has been a favorite of the Wetzel family for decades. Warm days and cool night assure a balance of ripeness and acidity in the grapes. After fermentation we barrel age the wine in American oak to add depth and complexity. Enticing a romas hint at the luscious fruit in this wine. In the glass there are flavors of raspberry, black cherry and plum, along with black pepper and spice and a long focused finish. The Wetzel Family Estate, located on the property settled in the 1840's by Alexander Valley namesake Cyrus Alexander, showcases the history, tradition and excellence of the region.

avvwine.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THIS KISK OF BIRTH DEFOTS, 2) CONSUMPTION OF ALCOHOLIC BEVERAGES WIRRIES YOUR BLITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



Technical Data:

Grapes: 100% Zinfandel

Appellation: Alexander Valley

Harvest: September 14 - October 5, 2019

Closure: Cork TTB approval: 19301001000933

Alcohol: 14.1% **pH:** 3.66 **TA:** 7.0 g/L

UPC: 0-85798-66614-0 Size: 750ml SRP: \$24

Cases: 9,000 First Vintage: 2015



