

ALEXANDER VALLEY VINEYARDS



Limited production wines that focus on some of the *best and unique* lots of wine harvested each year. Winemaker Kevin Hall creates wines showcasing unique varietals, techniques or vineyard sites.

Each hand crafted wine is small production, uniquely different and one of a kind.
750ml 6 bottle case Allocated

The 2011 Series: Alluvia

Alluvia is a winemaker's wine showcasing the classic Rhone grapes of Syrah, Grenache and Mourvedre. The vines are planted on well drained alluvial soils, hence the name. These soils yield fewer grapes per vine and grapes with amazing concentration and deep flavor.

Light and late are the two words most often used to describe the 2011 vintage. A wet winter and spring delayed bloom, then heavy rain at bloom hindered the fruit set decreasing the grape yields dramatically. A cool summer prolonged the growing season and harvest started later than usual. The overall effect was great flavor development at lower than normal sugar levels resulting in balanced wines at lower alcohol levels.

The Syrah grapes were de-stemmed and the whole berries cold-soaked to extract aromatics and color, while retaining the bright berry flavors. After fermentation the lots were aged separately in French Oak barrels, with both the Syrah and Grenache aging in big barrels to maintain the berry flavors. Winemaker Kevin Hall blended Mourvedre for color, fruit and some tannic structure, Grenache to add additional complexity, roundness and character along with Viognier for the subtle aromatics and floral notes.

Aromas of berry, strawberry, vanilla, violets, and blackberry fill the glass. There are rich lush flavors or strawberry, blackberry and vanilla, along with silky tannins and a big finish.

Food Pairing: Rosemary and thyme crusted lamb chops, grilled chicken, steak or a halibut filet with chimichurri sauce.

Awards:
2011: Gold Medal - *San Francisco Chronicle Wine Competition*
2011: Gold Medal - *Romancing the Rhones*
2011: 87 points *Wine Advocate*

Profile

- Berry and spice with silky tannins
- Rich, full bodied with silky texture

About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased 600 acres of Cyrus Alexander's 1840's homestead in 1962. They started planting grapes in 1963 and from the beginning they realized that the property that stretched from the banks of the Russian River to the hillsides of the Mayacamas Mountains was a very special place. The Wetzel Family Estate has a rich diversity of soil types, elevations, exposures and microclimates giving AVV winemaker Kevin Hall grapes that showcase the terroir and the special place that we call home, Alexander Valley.

Technical Data:

Grapes: 66% Syrah, 22% Mourvedre, 10% Grenache, 2% Viognier

Harvest Dates: September 22 - October 26, 2011

Barrel regimen: 24 months in French Oak barrels

Alcohol: 14.4% **Closure:** Cork **Cases:** 226



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