

Alexander Valley Vineyards®

2009 Estate Cabernet Sauvignon

Alexander Valley Vineyards Estate Cabernet Sauvignon was one of the first wines we produced in 1975 and three and a half decades later it is still our flagship wine. From the beginning our Cabernet stood apart from other California cabs because it was an elegant old world style wine.

The climate in the southern end of the valley defines our Estate Cabernet Sauvignon. Warm days during the growing season allow the grapes to ripen evenly and develop flavor. The fog rolls in before sunrise each morning, lowering the temperature; which cools the grapes and maintains the acidity. Our estate vineyards are home to all five Bordeaux grapes, planted on the terraces, bench lands and hillsides of our valley where the soil is predominately a gravelly clay loam. Water from irrigation and precipitation drains away quickly, which allows the vines to be stressed, leading to smaller grapes and lower yields with more concentrated flavors. Each lot is picked, crushed and fermented separately to maximize complexity. We barrel age for 14 months, then blend to create a complex Cabernet Sauvignon that is enjoyable as soon as you pull the cork.

Overall 2009 was a cooler vintage with fewer heat spikes than in past years, so the acidity of this vintage is slightly higher than prior releases. The growing season allowed for uniform ripening in the Alexander Valley which led to wines with good structure, balance and complexity.

On the nose you will find aromas of black cherry, plum, cassis, cocoa and some earthy notes. In the glass there are flavors of black cherry, plum, cassis, chocolate and slight eucalyptus. Winemaker Kevin Hall describes the 2009 Estate Cabernet Sauvignon as one of the most elegant in recent years.

Food Pairing: A classic pairing is beef, lamb and tuna. A perfect summer pairing is grilled blue cheese stuffed burger.

Awards: 90 points - Editors Choice: Wine Enthusiast December 2011
One of the top four restaurant Cabs - Wine & Spirits Magazine April 2011

Profile:

- Elegant, balanced with lots of complexity in the glass
- Medium bodied, nicely structured

About Alexander Valley Vineyards:

Alexander Valley is a small appellation about 20 miles long and a mile wide with a climate that is described as coastal warm. It is similar to Bordeaux with a blend of coastal and inland influences, providing ideal growing conditions. The Russian River divides the valley in half lengthwise and is responsible for the morning fog. The narrowing of the valley at both ends retains the fog, cooling the vines and promoting acid development in the fruit. When the fog clears in mid-morning, the sun warms the earth and ripens the grapes, assuring a harvest of balanced fruit with pronounced varietal character.

Technical Data:

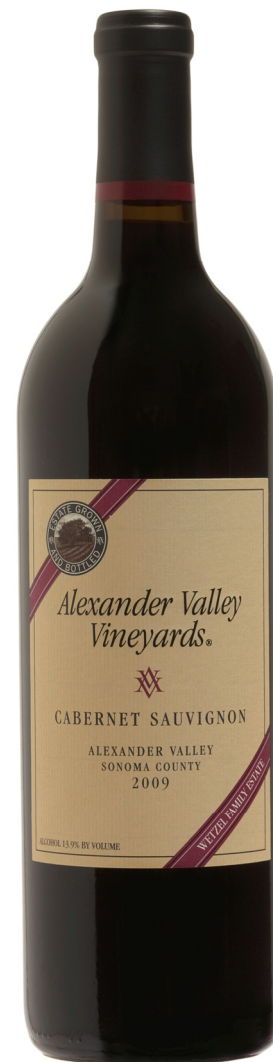
Grapes: 92% Cabernet Sauvignon, 4% Cabernet Franc, 2% Merlot, 1% Malbec, 1% Petit Verdot

Harvest: September 22 - October 28, 2009

Barrel Regimen: Aged for 14 months in French and American oak, 25 percent new

Alcohol: 13.9% **SRP:** \$22

UPC: 0-85798 06872-2 (750ml) 0-85798 02871-9 (375ml)



Healdsburg ~ Sonoma County ~ California

avvwine.com

