



ALEXANDER VALLEY VINEYARDS



2011 Estate Cabernet Sauvignon

In the late 1960s the Wetzel Family bottled a few cases of Cabernet Sauvignon for friends and family, inspiring the vision for our estate winery, Alexander Valley Vineyards. In 1975 we produced our first vintage using the family's bonded estate label and since then it has been a crowd favorite with supple tannins, well balanced fruit and a hint of spice.

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.

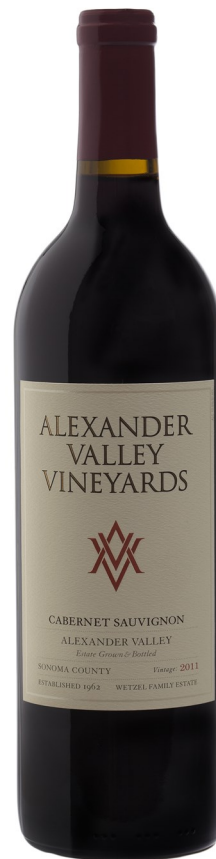
After fermentation the wine was barrel aged for 14 months in a combination of 25% new French and American oak. The 2011 Cabernet Sauvignon has a soft, silky tannin structure with a delicate mouthfeel. To balance those soft, silky tannins, Winemaker Kevin Hall added 8% Merlot for structure, as well as 1% each Malbec and Petit Verdot for color and 1% Cabernet Franc for a floral quality.

There are aromas of black cherry, plum, cassis, vanilla and a slight eucalyptus note. In the glass there are refined flavors of red cherry, cassis, blackberry, plum, spice and tobacco. Our 2011 Estate Cabernet Sauvignon has good structure and complexity along with an old world style balance.

Food Pairing: Always perfect with red meats either grilled or pan seared with a knob of butter to finish. Or you can end your day with a glass paired with blue cheese and walnuts.

Awards: **2011: 90 points** - California State Fair
2011: 93 points & Five Stars - Cheers / Beverage Dynamics
"One of the most popular restaurant Cabernets" *Wine & Spirits Magazine*

Profile: • Black cherry, plum, cassis
• Elegant and refined



About Alexander Valley Vineyards:

Harry and Maggie Wetzel purchased the 600 acres 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 and today the 4th generation of the family calls it home. From the beginning the family has celebrated the unique place they call home by producing wines showcasing the terroir of the Alexander Valley.

Technical Data:

Grapes: Cabernet Sauvignon 89%, Merlot 8%, Cabernet Franc 1%, Malbec 1%, Petit Verdot 1%

Harvest: September 29 - October 28, 2011

Closure: 750ml cork 375ml stelvin

Alcohol: 13.9% **pH:** 3.72 **TA:**

UPC: 0-85798 02872-6 750ml
0-85798 02871-9 375ml



Healdsburg ~ Sonoma County ~ California

avvwine.com



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So how did AVV make a Cabernet back in the '60s prior to the start of the winery? Early on the Wetzels planted Cabernet Sauvignon on the property and sold it to other growers. But, there was always a desire to make their own wine from their grapes. From the beginning Harry and Maggie Wetzel decided that this was to be a family made wine that reflected their unique property. Katie recalls one of her first crushes: "I had to de-stem the grapes and then pull any I missed from the basket press". Hank remembers an early trade of their Cabernet grapes with a neighboring winery for one of their first barrels. Filled with AVV Cabernet Sauvignon the barrel aged in the cool adobe.

When time to bottle, the adobe "cellar" was converted to the adobe "bottling line". Family and friends were called in to hand bottle and cork those early vintages. Harry and Maggie made sure that all pitched in, learning as they went. John started out filling bottles as a nine year old on the small bottling line set up in the historic adobe. Everyone looked forward to working those early bottling lines and eventually Linda would convince college roommates to come and help with later vintages. One just wrote and reminded her of how much fun they had during those early bottlings. Finally, everyone helped to apply the first of the Alexander Valley Vineyards labels.



So what varietals did the family bottle prior to the 1975 start of AVV? Just one: Cabernet Sauvignon. Not a day goes by without someone asking the Wetzel Family about their favorite wine. Now you know why they always answer: "Cabernet Sauvignon is our sentimental favorite".

