



## 2011 Estate Pinot Noir

The Wetzel Family's Pinot Noir vineyard is planted along the banks of the Russian River; where the morning fog lingers and cools the vines. The small vineyard is planted to four clones - Dijon777: for rich concentration, black fruit; Dijon115: for soft tannins & perfume, Pommard: for color, dark fruit & spice and 2A: for perfume, finesse, red fruit.

The vines are grown using the Smart Dyson trellis system - allowing us to control the vigor of the vine while giving us flexibility to adjust the trellising to changing weather conditions during the growing season. This ensures the fruit gets adequate sun exposure, while keeping yields in check.

Rain at bloom lowered the grape yields in 2011 dramatically. That lower yield combined with the long hang time of the cool growing season intensified the flavors and body in this wine. At harvest we were luckier than many, all of our Pinot Noir was picked before the start of the annual rains.

After the fruit was hand-harvested each lot was kept separate. Clone 777 underwent a 48-hour cold soak and was tank fermented, while winemaker Kevin Hall placed the other lots in bins and mixed in dry ice for the first day in a technique known as cryoextraction. The dry ice fractured the grape skins, leading to deeper flavor and color extraction from the fruit. Fermentation was completed in 1/2 ton macrobins.

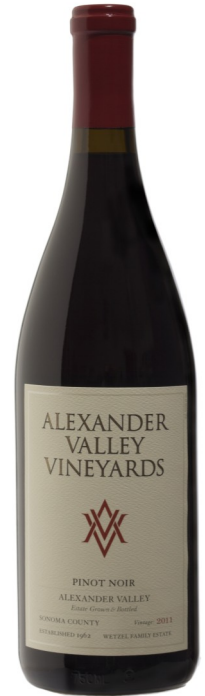
First produced in 1978, our Estate Pinot Noir has classic style with silky texture. The 2011 is fuller bodied than prior vintages with aromas of black cherry, vanilla spice. Flavors of plum, cherry and red-black fruits along with touches of vanilla and cinnamon complete this elegant wine.

**Food Pairing:** Hank Wetzel's favorite pairing is broiled wild salmon with a touch of lemon, tomato and onion. We also like this with roasted poultry and coq au vin.

- Awards:**
- 2011:** Reserve Class Champion - Gold Medal - HLSR International Wine Competition
  - 2011:** Gold Medal - San Francisco Chronicle Wine Competition 2013
  - 2011:** 88 points - Wine Advocate

**Profile:**

- Great balance, elegant
- Classic fresh cherry, red/black fruits



### 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:** Pinot Noir 100%

**Harvest:** September 19 - September 30, 2011

**Barrel Aging:** 10 months French Oak, 25% new

**Closure:** 750ml cork

**Alcohol:** 14%      **SRP:** \$28      **Cases:**

**UPC:** 0-85798 06872-2

