



2012 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.

2012 was a textbook growing season in Northern California with more heat accumulation days than in previous years. Moderate temperatures at bloom resulted in greater fruit set than 2011. Consistent mild to warm days without serious heat spikes during early ripening produced heavier clusters and cluster thinning happened more than once in many blocks.

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 and a structured finish. The 2012 is elegant with aromas of cherry, slight raspberry, strawberry, vanilla and oak. Flavors of fresh cherry, plum and red-black fruits along with good acidity complete this elegant wine.

Food Pairing: Pinot Noir is versatile - serve with salmon, halibut, roasted poultry and mushroom based recipes. For an easy appetizer try mushroom and leek topped crostini.

- Awards:**
- 2012: 90 points Gold Medal - *Pinot Noir Shootout*
 - 2012: Gold Medal - *San Francisco Chronicle Competition & Grand Harvest Competition*
 - 2012: 87 points - *Wine Advocate "seductive style"*
 - 2012: 87 points - *California State Fair*

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 10 - September 27, 2012

Barrel Aging: 10 months French Oak, 25% new

Closure: 750ml cork

Alcohol: 14% **SRP:** \$28 **Cases:** 3765

UPC: 0-85798 06872-2

