

# Alexander Valley Vineyards®

## 2008 Redemption Zinfandel

In 2001 Alexander Valley Vineyards founder Hank Wetzel produced the first vintage of Redemption Zinfandel showcasing the briary, brambly grapes from Dry Creek Valley. The 2008 continues that tradition, with one change. We refined the label, giving it a similar look to our other Zinfandels - Sin Zin and Temptation Zinfandel.

A prolonged drought and a very cold spring played havoc with the vineyards. Overall, 2008 was an erratic growing year and yields were substantially reduced. This increased the concentration in the grapes that we harvested from two individual vineyards on the eastern side of the Dry Creek Valley. One vineyard is hillside with red rocky soil producing smaller berries with flavors of blackberry and blueberry. The 2nd vineyard has gravelly loam soil located on the valley floor and produces fruit with flavors of cherry, plum and black pepper.

At the winery the fruit was cold-soaked for 24 hours to extract color and individual lots were inoculated with different yeasts to achieve even more complexity in the glass. Twice daily pumpovers followed to maximize color, structure and flavor. Barrel aging for 14 months allowed the big tannins to soften and the flavors of the different lots to meld together. A tiny bit of Petite Sirah was blended in this year, broadening the mouthfeel and adding more intensity to the color.

In the glass there are aromas of dark fruits, plum, spice and toasty oak. Followed by lush flavors of blackberry, dark fruit, cherry cordial and a long finish. Winemaker Kevin Hall notes that "this is a big wine with mouth filling texture".



**Food Pairing:** This big wine calls for an equally rich food, try it with a long slow braised short rib, lamb shank or veal shank.

**Accolades:** Wine Spectator 89 points - *"zesty red loaded with black cherry fruit"*  
Wine Advocate 87 points  
Beverage Tasting Institute 88 points

**Profile** • Big and lush with long finish  
• Classic Dry Creek blackberry and spice

### About Alexander Valley Vineyards: Barrels

From the beginning the Wetzel Family has produced wines that showcase the region and varietal. All of our Zinfandels are from different appellations, with different vineyards sites, soil types, elevations and exposures. This leads to very different flavor profiles for each of the wines. Winemaker Kevin Hall showcases each vineyard lot to create complexity in the glass while retaining the appellations flavor profile. Try a tasting with all three wines and you will see the variety of flavors that each region is known for.

### Technical Data:

Grapes: 97.5% Zinfandel, 2.5% Petit Sirah

Harvest Dates: September 6 - October 2, 2008

Barrel Regimen: Aged for 14 months in American oak, 30% new

Alcohol: 14.9%

UPC: 0-85798 07882-0

SRP: \$25



Healdsburg ~ Sonoma County ~ California

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