

2009 Redemption Zinfandel

Since 2001 Alexander Valley Vineyards has produced Redemption Zinfandel. From the beginning founder Hank Wetzel wanted to showcase the outstanding fruit from Dry Creek Valley and winemaker Kevin Hall continues that tradition with the release of the 2009.

We harvested from two individual vineyards on the eastern side of the Dry Creek Valley from early September to early October. 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 pronounced flavors of cherry, plum and black pepper.

At the winery, the fruit was cold-soaked for 24 hours, then individual lots were inoculated with different yeasts to achieve more complexity in the glass. Twice daily pumpovers followed to extract color, structure and flavor. The wine was barrel aged for 14 months to allow the tannins to soften and the blend of the different lots to harmonize.

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 fruit which led to wines with good structure, balance and complexity.

In the glass there are aromas of blackberry, dark cherry, plum, chocolate, spice, black pepper and vanilla. There is mouth-filling texture with spicy flavors of blueberry, black pepper, dark fruits and a long finish. Kevin Hall notes that "this is a big wine".

Food Pairing: Big wines call out for big flavors - grilled beef, lamb, tuna will will pair wonderfully with this wine, as will a burger. In colder weather try it with a long slow braised short rib, lamb shank or veal shank.

Accolades: 90 Points - Best Buy - Years Best Zinfandels: Wine & Spirits

93 Points - Gold Medal: World Wine Championships

Silver Medal: Rodeo Uncorked! 2013 International Wine Competition

Silver Medal: San Francisco Chronicle Wine Competition

Profile: Big, powerful long finish

Classic Dry Creek black fruit and spice

Label Artwork:

The inspiration for the image on our label is a painting attributed to the well known Renaissance artist Tiziano Vecelli, who is now simply referred to as Titian. The original title was thought to be "The Triumph of Virtue Over Vice", making it the perfect image to illustrate redemption. It is thought to be one of his last works c. 1575-1576 and over the years has been referenced as "Spain Succoring Religion"; "Religion Succored by Spain" and "Spain Coming to the Aid of Religion". The painting was owned at one time by the Museo Nacional Del Prado, Madrid.

Technical Data:

Grapes: 100% Zinfandel

Harvest Dates: September 8 - October 5, 2009

Barrel Aging: 14 months American oak, 30% new

Closure: Cork

Appellation: Dry Creek Valley

First Vintage: 2001

Alcohol: 14.9% ph: 3.53 TA: 5.9 g/L **UPC:** 0-85798 07882-0 **SRP:** \$21





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ZINFANDE