



Alexander Valley Vineyards.

2005 CYRUS

It's a rare year indeed when a winemaker has the opportunity to work with large volumes of fruit that also happens to be of exceptional quality. But that's exactly what happened in 2005 and those fortunate circumstances provided Winemaker Kevin Hall with the choice of a much larger array of barrels to craft the 2005 CYRUS.

This proprietary Bordeaux blend is traditionally produced from our best lots. In 2005, the foundation for CYRUS was Cabernet Sauvignon from three different estate vineyards, a blend of old and new vines offering notes of black cherry, blueberry and cassis. To balance the big flavors of the Cab and contribute to the weighty mid-palate of the wine, Kevin blended equal amounts of Merlot and Cabernet Franc. A dollop of Malbec and Petit Verdot intensified the color and made this a truly multi-dimensional wine that offers beautiful flavors of dark cherries, plums and chocolate.

Food Pairing: This is a big structured wine that would work perfectly with a pepper-crusted grilled beef tenderloin or even a intensely flavored cheese like an aged New York Cheddar.



Awards: Double Gold – 2009 San Francisco Chronicle Wine Competition
Best of Show Red – 2009 Hilton Head Wine Fest
Gold – 2009 Houston Rodeo International Wine Competition

About Alexander Valley Vineyards: Cyrus Alexander

Cyrus Alexander, the man for whom we named our top wine (and the namesake for the Alexander Valley) arrived in the area in 1840 in search of land suitable for ranching. Cyrus was drawn to the property where our vineyards now reside by a number of qualities including good soil and a plentiful supply of water and timber. The adobe he built on the property is currently used by Alexander Valley Vineyards for wine dinners including the annual CYRUS dinner held every year in mid-March to mark release of the new vintage.

Technical Notes:

Grapes: 76% Cabernet Sauvignon, 10% Merlot, 10% Cabernet Franc, 2% Malbec, 2% Petit Verdot

Harvest: September 21 – October 13, 2005

Barrel Regimen: Aged for 24 months in French oak (30% new) followed by 8 months in the bottle

Alcohol : 14%

pH: 3.57

TA: 6.9

UPC : 0-85798-11052-0

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