



Our family creates wines of distinction for everyone.

2019 Salvation - 375ml

Appellation: Alexander Valley	Blend: Zinfandel 100%	Harvest Date: 10/12/2019	Alcohol: 16.2%	Brix at Harvest: 33 degrees
First Vintage: 2013	Cave Aged: Aged for 56 months in three older American oak barrels		pH: 3.29	Cases: 150 (12 bottles)
			TA: 9.7 g/L	UPC: 0-85798 07892-9
			RS: 8.3 g/100 ml	SRP: \$45



Alexander Valley Vineyards and the Wetzel family have a long history with Zinfandel. The legacy began in 1978 when with our first vintage of Sin Zin. Over the years we often talked about producing a late harvest dessert wine. A dry fall, long hang-time, and a special vineyard site allow us to produce this dessert wine.

The 2019 growing season began with cooler temperatures, but there were no unusual temperature swings during bud break or flowering. Moderate temperatures continued through the summer, allowing the grapes to mature gradually. After 2018's record setting crop size, 2019 swung back to an average yield. The mild weather led to a longer maturation period, allowing the grapes to ripen slowly while reaching the high brix level needed for a dessert wine.

The grapes for the seventh vintage of Salvation Zinfandel were harvested from a tiny two-acre vineyard on the east side of Lytton Station Road. The Whipp-Vandenberg Vineyard, also known as the SVWW block, was planted in 1981 and was purchased in 2000 by Wendy Whipp and Stewart Vandenberg.

On the morning of October 12th friends and family hand-picked the low yielding site, selecting the ripest clusters to maintain the perfect balance of sweetness and acidity in the finished wine. At the winery, the fruit was de-stemmed and fermented in half ton macrobins for quite a long time due to the high sugar level. After a light pressing the wine was cave aged in three older American oak barrels preserving the moderate tannins.

The 2019 Salvation almost looks like a tawny port. However, this late harvest Zinfandel is filled with aromas of brown sugar, dried fruit, molasses, dark chocolate, toasted hazelnut, and hints of apricot. Spicy flavors of brown sugar, candied cherry, blueberry, black cherry, and chocolate fill the glass. Toasted nuts complete the long, complex finish. Always small production, this gem sells out quickly each year.

Profile:

Concentrated, great balance of sweetness and acidity.

Pairing Suggestions:

Rich and balanced enough to enjoy by itself or pair with dark chocolate and raspberry.

Salvation
2019 ALEXANDER VALLEY
LATE HARVEST ZINFANDEL

Early in the morning on October 12, 2019 we harvested Zinfandel from Block SVWW, a single tiny vineyard for this dessert wine. The low yielding, old vines struggle on this site and the clusters have concentrated, complex and well balanced flavors.

This dark, rich late harvest Zinfandel has intense aromas of blackberry jam, spice and raspberry. There are intriguing flavors of chocolate, candied cherry, molasses, strong spice and blueberry. The finish is long and filled with flavors of chocolate covered cherries.

Residual Sugar: 8.3g/100ml - Sugar at Harvest 33° Brix
Aged 56 months in three oak barrels - 150 cases

PRODUCED & BOTTLED BY
ALEXANDER VALLEY VINEYARDS
HEALDSBURG • SONOMA COUNTY • CA
avvwine.com ALCOHOL 16.2% BY VOLUME

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

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