

Alexandria Nicole Cellars

you & me

PUT A LITTLE **R O M A N C E** IN YOUR LIFE

### HAPPY NEW BEER! OOPS... I MEAN YEAR

2011 is off to a grape start! We kicked it off with our amazing team in Vegas and boy can we drink. Guess that means we're in the right line of work. Anyway, as all of you know we're always looking for new and exciting ways to make ANC even better. We embrace all sorts of wacky ideas and apparently you guys are a little nuts too because you seem to like them.



together

In 2010 we were excited to bring the beer program to our Prosser tasting room and launch a cigar bar at our Woodinville location (side note county zoning laws truly are crazy...but we're struggling through them so that hopefully soon both locations...can have suds and smokes.... smoking 25-feet away from the building, of course). So as we kick off 2011 we are excited to announce that we are partnering up with Dogfish Head Brewery because as many of you know .....it takes a lot of beer to make GREAT WINE!

Ali asked me to note that we're also launching a birthday program, beefing up our VIP program (check it out online), adding an ANC Fam page that will have pictures of our ANC family, and we are adding a REAL potty to our Glamping sites. Oh yeah, we're the featured wine this month at the SPACE NEEDLE which is pretty cool!

Cheers,  
Jarrod

### MAKING BEER FROM WINE

ANC is partnering with Dogfish Head Brewery to help them create a spicy Belgian ale that will be co-fermented with our Viognier must. It will be called "Nobel Rot" and be available for purchase this spring. On March 24 we will be joining them in San Francisco at the National Brew Fest competition to release the project. It will also be featured on their next episode on Discovery as well as available in our Prosser tasting room.



### ENJOY A TASTE OF HEAVEN

We love sweets and nothing is sweeter than a Taste of Heaven cookie. So indulge your sweet tooth and help us support a wonderful local business here in Prosser. [www.cookiesbytasteofheaven.com](http://www.cookiesbytasteofheaven.com)

### GLAMPING...OPENING SOON!

Last year's Glamping season was amazing! To thank everyone, we are offering a \$20.00 discount off to all previous Glampers.

Due to some county zoning issues, we will wait to open the reservations for this season until March 15. Glamping should begin in June. [www.ancglamping.com](http://www.ancglamping.com)

### IT'S YOUR BIRTHDAY!

Our Wine Club Members are special. Starting 2011 we are celebrating our Wine Club Members Birthdays. Watch your email inboxes for a great coupon offering of a free glass of wine. Come into one of our tasting rooms and we'll help you celebrate your special day.



# February Release Notes

## 2009 RESERVE VIOGNIER

The Viognier grapes were hand-picked, gently whole cluster pressed and barrel fermented in neutral French oak barrels using a combination of three different yeasts. It expressed layers of ripe Anjou pear, peach, and lychee nut with hints of citrus, green apple and melon. Best consumed 2011-2016.

RECOMMENDED PAIRING: *Fly Me to The Moon* by Frank Sinatra

JUST THE STATS: Destiny Ridge Vineyard | 100% Viognier | 100% Barrel Fermentation, aged 6 month's sur-lees | \$28/750ml. bottle

## 2009 LEMBERGER

Also known as Blau Frankisch in Austria, this rich, dry red is deep in color with purple hues, showcasing hints of blueberries, plums, and black pepper aromatics. It received limited aging in French Oak to express and protect the fruit profiles. This variety is relatively rare in Washington State and was hand selected from one (1) acre of our Estate Vineyard, Destiny Ridge. This young, lively red has full flavor profiles of bright, pure fruit with hints of coffee, dried herb, spice, and a judicious amount of acid to go well with the lengthy finish. Pairs well with beef, pork or chicken. Best consumed 2014-2019.

RECOMMENDED PAIRING: *Being With You* by Smokie Robinson

JUST THE STATS: Destiny Ridge Vineyard | 100% Lemberger | Aged 12 months in 30% new French Oak barrels & 70% 3 Year old French Oak | \$30/750ml. bottle

## 2008 DESTINY

This Dark deep purple colored wine shows concentrated aromas of spice, blackberry, cassis, eucalyptus and dried herbs; the mouth holds ripe blueberry, leather, minerality and hints of oak toast. The flavors are well-developed with elegant tannins adding to the finish, with a medium to full body and wonderful balance of richness and texture in the palate. This dark beauty is excellent now but structured to develop over the next five years. Best consumed 2013-2018.

RECOMMENDED PAIRING: *You are so Beautiful* by Joe Cocker

JUST THE STATS: Destiny Ridge Vineyard | 68% Cabernet Sauvignon, 11% Merlot, 9% Cabernet franc, 5% Petite Verdot, 5% Malbec, 2% Carmenere | Aged 24 months in 90% new French Oak barrels & 10% 2 Year old French Oak | \$45/750ml. bottle

## 2008 BLOCK 17 SYRAH

Block 17 Syrah is distinguished by its deep, dark red and inky color followed with a full-bodied rich bouquet of fruit aromas, hints of plum, and ripe fruit toasty vanilla spices, with layers of smoke, cassis, cedar, and chocolate flavors. This Syrah finishes long and toasty with soft, velvety tannins. To complete this delicate wine, the rich fruit was co-fermented with Viognier adding nuances of smoky toffee. Pairs best with peppered red meats, sausage, or other full-flavored meats. This is a young, bold wine; if consumed prior to 2012, please decant. Best consumed 2013-2018.

RECOMMENDED PAIRING: *What a Night for Dancing* by Barry White

JUST THE STATS: Destiny Ridge Vineyard | 86% Sara Lee clone Syrah, 11% Grenache, 3% Viognier | Aged 18 months in New French & 2 year old American oak | \$44/750ml. bottle

## RELEASE DATES

**Summer Release Event** June 17 - Woodinville June 25 - Prosser

**Harvest Party** September 24 - Destiny Ridge

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