

FEEL THE LOVE

Alexandria Nicole Cellars

WE HEART OUR WINE CLUB FAMILY & FRIENDS

We don't know if it is the New Year, the amazing harvest, last year's incredible awards or the beautiful wines we are releasing to you right now, but the team here at Alexandria Nicole Cellars is very excited about 2012.

If you have been a member of our club for a while, (as so many of you have) then you know that the foundation of all we do here at ANC is rooted in our Estate Vineyard, Destiny Ridge. Our #1 goal is to produce World Class wines but not for one minute do we think we should stop there! We are always on the lookout for new and exciting enhancements to shake things up and keep things interesting for you. This coming year will be no exception.

TO BEGIN, we've implemented a new Wine Club program and shortly you'll be receiving your new personalized Wine Club cards. These will make it easier for you to take advantage of the incredible "VIP" benefits and will assist in acknowledging your continued support.

IN PROSSER, we are excited to announce that Frank Magana, who many of you know from Picazo 717 (as well as our 2009 Rock Star Red), will be joining our team. **CHEF MAGANA** will base the catering portion of his business out of our Prosser tasting room. This addition will mean exciting new food and wine events for our members. To start we will roll out a lineup of winemaker dinners, cooking classes, and offer private meals for club members both in the tasting room as well as in their homes.

This spring we will be launching **VINE DINING** a series of **CHEF TO TABLE** dinners at Destiny Ridge in addition to expanding dining services for our **GLAMPING** guests and **WEDDINGS**. The grand finale of this culinary rollout is **D'VINE CUPCAKES** which will be available at our Prosser tasting room (and soon available when you order in advance in Woodinville as well) and will include wine infused treats as well as some of the traditional favorites.

In , we've added a sweet **CHARITY OF CHOICE** portion to help ease your guilt and for every dozen cupcakes purchased, we'll enter you into a drawing to win a dozen cupcakes donated to the charity of your choice.

IN WOODINVILLE, we will begin our **WINE ON TAP** keg program this spring. We will launch this cool concept in the Wine Club room where Members will be able to purchase glasses and carafes of wine. Straight from the barrel! This will open up a wide array of options for everyone (think Carmenere or Cab Franc) and soon we expect you'll be asking us how you too can have your own **WINE KEG @ HOME**. Currently we're looking for an additional location in the Georgetown area so that we can really blow this out of the water. We are jumping headlong into a rapidly growing trend. It works into our ever-growing effort to **GO GREEN** and supports ecologically sound advancements (while continuing to provide you with world-class wines). If any of you have leads on locations where you think this might fit in, please let me know. We're looking for a large warehouse style space with lots of parking and low rent. Smile, smile, wink, wink.

STATEWIDE we will be growing our **HIRE A WINO** program in the coming year as we loan out our knowledgeable staff to come to you and help you entertain ANC Style in the comfort of your own home. We are now a full service at-home entertaining service with catering alongside our exceptional wines. So regardless of your location, you can now call on us and we'll bring the party to YOU.

VIRTUALLY we are continuing to grow our Facebook and Twitter presence by running fun contests and keeping fans updated with all of the latest and greatest ANC news, most of which can be found by visiting our website. www.AlexandriaNicoleCellars.com

LASTLY we've been on the move throughout the country as we continue to promote our mainline wines to new states to our portfolio. So please spread the word to your **FAR AWAY FRIENDS** and let them know that ANC may be closer than they think and if not we're working hard to be easier for them to find! Within the last year we've added TN, WI, AK, and we're steps away from finalizing HAWAII and ARIZONA.

So as you can see I wasn't kidding. We're excited!

THANK YOU AGAIN, for being a part of our ANC family and we hope that you enjoy the current selection as much as we love sharing them with you. Our wines are a labor of love that each member of our team is so proud to help bring from our vineyard to your dining room table. We look forward to seeing more of you in 2012 and sharing a glass a wine, a meal, or maybe even a cupcake.



February 2012 Release Notes

2010 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. While the Viognier itself is fresh and clean, the barrel fermentation imparts another layer of creamy texture, which lends to its lengthy finish.

JUST THE STATS: Destiny Ridge Vineyard | 100% Viognier | 100% Barrel Fermentation, aged 6 months sur-lee | Release limited to 159 cases | \$28/750ml. bottle

2009 DUCK PRESS RED

This full bodied wine was hand-blended by the award winning vintners at Alexandria Nicole Cellars for the Mackay Restaurant group. With a deep, saturated ruby-red hue, aromas of bright red fruit show balance and purity with an integrated, subtle oak accent. A lush entry of black cherries, blackberry and crushed herbs lead a pure, mineral, full-bodied palate with elegant tannins and good grip.

JUST THE STATS: Destiny Ridge Vineyard | 60% Cabernet Sauvignon, 18% Malbec, 10% Merlot, 8% Cabernet Franc, 4% Petite Verdot | Aged 22 months in 90% new French Oak barrels & 10% 2 Year old French Oak | Release Limited to 227 cases | \$42/375ml. bottle

2009 PETIT VERDOT

Our first bottling of this Bordeaux variety is diminutive but remarkably expressive. This wine's dark and inky black color foreshadows the smooth earthy aromas of blackberries, violets, eucalyptus and cedar. The approach to the palate is generous and easy with deep black currants, more blackberries, tobacco and some plum. A robust wine to enjoy on its own or with a hearty steak.

JUST THE STATS: Destiny Ridge Vineyard | 98% Petit Verdot, 2% Cabernet Sauvignon | Aged 18 months in 2 year old French Oak | Release Limited to 117 cases | \$38/750ml. bottle

2009 MALBEC

Deep purple in color, this Malbec opens with the pure varietal aromas of raspberry, cassis, dried herbs and sandalwood. It's bright and tangy and balanced throughout, with a plush mouthfeel and traces of light chalk, eucalyptus and stone threaded through the polished tannins. A good, sharp acid base puts a frame around the complex mix of flavors. It finishes long and yet tight, so give it some breathing time.

JUST THE STATS: Destiny Ridge Vineyard | 94% Malbec, 4% Cabernet Franc, 2% Petit Verdot | Aged 22 months in 70% new French Oak barrels & 30% 2 year old French Oak | Release Limited to 171 cases | \$38/750ml. bottle

2009 BLOCK 17 SYRAH

Distinguished by its deep, dark inky color followed with a full-bodied rich bouquet of fruit aromas, hints of plum, and ripe black cherry and toasty vanilla spices, with layers of smoke, cassis, cedar, and mocha 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 2013, please decant. Best consumed 2013-2016.

JUST THE STATS: Destiny Ridge Vineyard | 84% Sara Lee clone Syrah, 13% Grenache, 3% Viognier | Aged 20 months in 70% New French & 30% 2 year old American oak | Release limited to 213 cases | \$45/750ml. bottle

WINERY OF THE YEAR

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