



Alexandria Nicole Cellars

2013 MARSANNE

Carefully hand selected and handpicked, our 4th vintage of Marsanne is gently whole cluster pressed and light gold in color, exhibiting a beautifully perfumed bouquet of honeydew melon, ripe kiwi, succulent pear and light spice notes. 100% stainless steel fermentation makes this mouth coating white, refreshing and clean with flavors of lush tropical fruit and citrus flavors, lavender and a streak of earthy minerality emerging from the glass. The wine's beautifully balanced acidity is a testament to snatching the grapes from the vine at just the right moment and sets the framework for this voluptuous and nutty, dry white wine.

ABOUT ALEXANDRIA NICOLE CELLARS

Founders Jarrod and Ali Boyle are dedicated to producing small lots of hand-crafted wine from our own Destiny Ridge Estate Vineyard. Through attentive viticulture management, balanced crop levels, gentle hand-harvesting and processing of grapes, and passionate winemaking, we produce consistent quality in every bottle. Located in the Horse Heaven Hills, our 327-acre estate vineyard is located high on the bluffs overlooking the majestic Columbia River. It is here, high on the dominate ridge, that our grapes thrive in these unique soils. It is here that our winemaker Jarrod nurtures the fruit quality from bud to bottle. Our belief is that quality starts in the vineyard.

JUST THE STATS

Appellation: Horse Heaven Hills
Vineyard: Destiny Ridge Vineyard
Barrel-aging: Stainless Steel Fermentation
Varietal: 98% Marsanne, 2% Roussanne
pH: 3.57
TA: 0.63 g/L
Alcohol %: 13.4
Release limited to 159 cases
\$28 / 750ml. bottle (Retail)

Jarrod L. Boyle
Winemaker

