



Alexandria Nicole Cellars
2013 RESERVE VIOGNIER

The grapes for our 2013 Estate Grown Reserve Viognier were carefully selected and hand-picked, gently whole cluster pressed and barrel fermented in neutral French oak barrels using a combination of two different yeasts. Floral notes of Jasmine, Lavender and fresh flowers dominate the nose, with the beautiful floral bouquet being backed by rich fruit aromas. The palate is ripe, rich, and round, all of which deliver a luscious mouthful and complex flavors of honeysuckle, pineapple, peach, citrus fruit and orange blossoms. While the Viognier in itself is fresh and clean, the barrel fermentation imparts another layer of creamy texture, which lends to its rich and lengthy finish.

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
Aging: Barrel-aging: 5 months sur-tees in 2 year old French oak with periodic stirring
Varietal: 100% Viognier
pH: 3.54
TA: 0.63 g/L
Alcohol %: 13.6
Residual Sugar: 0.1 g/L
Release limited to 167 cases
\$28 / 750ml. bottle (Retail)

Jarrod L. Boyle
Winemaker

