



Alexandria Nicole Cellars
2015 “Crawford” Viognier

Hand harvested and whole cluster pressed fruit from both our Estate Vineyard, Destiny Ridge and the Crawford Vineyard in the Columbia Valley make up this wonderful and luscious Viognier. Our efforts here at Destiny Ridge Vineyard along with Charlie and Connie Crawford’s hard work and dedication to their vines continue to show in this juicy and vivacious white which showcases a dazzling bouquet of fresh peach, stone-fruit, heady honeysuckle blossoms, and a gamut of gardenias and citrus spice. The perfumed nose is accentuated by lovely layers of tangerine, blood orange, honeydew, and grapefruit which helps to give it the perfect balance of florals and tropical citrus, richness and acidity. The elegant texture is extremely plush yet lively and energetic on the palate, finishing with a hint of refreshing sweetness. This energetic Rhone white can be sipped poolside or savor a glass with fresh seafood like Dungeness crab, clams, scallops, and prawns. Also feel free to pair with some things more on the wild side like spicy Asian dishes, Jerk Chicken or a fun and nutty dish like Macadamia Chicken with orange and ginger glaze.

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: Columbia Valley
Vineyard: 72% Destiny Ridge & 28% Crawford Vineyard
Aging: Stainless Steel Fermentation
Varietal: 100% Viognier
Production: Release Limited to 937 cases
pH: 3.57
TA: 0.61 g/L
RS: 0.02 g/L

\$24 / 750ml. bottle (Retail)

Jarrod L. Boyle ~ Winemaker

