



Alexandria Nicole Cellars

2015 MARSANNE

This full-flavored Rhone white was handpicked and carefully selected resulting in a wonderful estate grown Marsanne. Gently whole cluster pressed and fermented in 100% stainless steel resulting in a light gold straw color and a very complex nose with aromas of pear, field honey and wildflowers. The palate is full bodied with rich spicy pear and tropical fruit flavors and excellent texture. Our 100% stainless steel fermentation makes this mouth coating white a lively and clean sipper.

This charming Marsanne is demonstrates incredible floral aromas and beautiful texture. With big floral notes, it is not overtly acidic but has fantastic texture and mouthfeel.

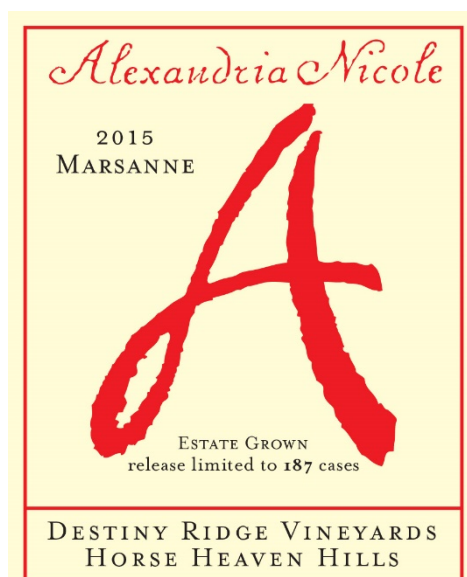
ABOUT ALEXANDRIA NICOLE CELLARS

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: 100% Marsanne
pH: 3.45
TA: 0.72
RS: 03 g/L
Alcohol %: 13.4
Release limited to 187 cases
\$28 / 750ml. bottle (Retail)

Jarrod L. Boyle
Winemaker





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