



Alexandria Nicole Cellars
2015 Reserve Viognier

TASTING NOTES

Our Viognier grapes were gently hand-picked, whole cluster pressed and barrel fermented in neutral French oak barrels. It expresses layers of nectarine, pear, peach, and aromatics of honey suckle and fresh cut flowers and finishes with hints of citrus, green apple and melon. While the Viognier itself is fresh, clean and fruit forward, the barrel fermentation imparts another layer of creamy texture, which lends to its lengthy finish and rich mouth feel. This is the white wine for red wine drinkers. A lovely Viognier to pair with Indian cuisine and seafood including trout, lobster, seared scallops, and crab.

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

Vineyard: Destiny Ridge Vineyard
Appellation: Horse Heaven Hills
Aging: Barrel aged 4 months sur-tees in 2-year-old French oak with periodic stirring
Varietal: 100% Viognier
pH: 3.43
TA: 0.67 g/L
Alcohol: 13.7 %
Residual Sugar: .02 g/L
Production: Release limited to 193 cases

\$28 / 750ml. bottle (Retail)

Jarrod L. Boyle ~ Director of Winemaking
Matt Dodson ~ Winemaker

