



Alexandria Nicole Cellars

2011 BLOCK 17 SYRAH

Our Block 17 Syrah is distinguished by its deep and dark inky color followed by the rich bouquet of fruit aromas, hints of plum, ripe black cherry and toasty vanilla spices, with layers of cassis, cedar, and cocoa flavors. This Syrah finishes long and toasty with soft, velvety tannins. To complete this delicate wine, the rich fruit was co-fermented with Viognier adding nuances of smoky toffee. Pairs best with peppered red meats, sausage, or other full-flavored meats. This is a young, bold wine, with a supple amount of acidity; if consumed prior to 2015, please decant. Best consumed 2015-2017.

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: Aged 22 months in 60% New French & 40%
2 year old American oak
Varietal: 84% Sara Lee clone Syrah (Block 17),
14% Grenache, 2% Viognier
Production: Release Limited to 227 cases

\$45 / 750ml. bottle (Retail)

Jarrod L. Boyle
Winemaker

