



Alexandria Nicole Cellars
2011 "SERGEANT PEPPER"
CARMÉNÈRE

Our 1st bottling of Carménère is dark violet in color with ripe aromas of blackberries, warm spice, pepper, and then, more pepper. Full-bodied and fruit-forward with intense flavors of black cherry, tobacco, plum and a hint of smoke. The smooth tannins and good structure balance perfectly with the bright flavors and the powerful finish full of crushed herbs, vanilla and cedar. Pairs well with Spicy dishes, like grilled Italian sausages or also a great match with blackened fish, roasted vegetables like eggplant, garlic and peppers or spicy pork tacos.

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 55% new French Oak barrels & 45% 2 year-old French Oak
Varietal: 87% Carménère, 10% Cabernet Sauvignon, 3% Malbec
Production: Release Limited to 171 cases

\$45 / 750ml. bottle (Retail)

Jarrod L. Boyle
Winemaker

