



SERGEANT PEPPER

2012 CARMÉNÈRE

Our second bottling of Carménère is dark violet in color with captivating aromas of boysenberries, cherry cola, warm spice, pepper, and then, more pepper. Full-bodied and fruit-forward the pallet is loaded with notes of blackberry jam, ripe black cherry, plum, and a hint or two of tobacco. Nicely concentrated, the smooth tannins and exceptional structure balance perfectly with the bright flavors of vanilla, crushed herbs and toasted cedar that flourish throughout the powerful finish. Excellent alone but pairs nicely with spicy dishes or also a great match for tri tip, lamb, blackened fish, roasted meats or even 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

- Vineyard:** Destiny Ridge Vineyard
Appellation: Horse Heaven Hills
Aging: Aged 20 months in 45% new French oak barrels & 55% 2 year-old French oak
Varietal: 94% Carménère, 4% Cabernet Sauvignon, 2% Malbec
Production: Release Limited to 193 cases

\$45 / 750ml. bottle (Retail)

Jarrod L. Boyle
Winemaker

