



Alexandria Nicole Cellars
2014 RESERVE VIOGNIER

The grapes for our 2014 Estate Grown Reserve Viognier were carefully selected and hand-picked, then gently whole cluster pressed and barrel fermented in neutral French oak barrels using a combination of two different yeasts. Pale lemon in color with floral notes of orchid, lavender and fresh cut flowers dominate the nose, rich fruit aromas of orange blossoms, acacia and honeydew back the floral bouquet. The palate is ripe and lively, yet very supple and round, all of which deliver a luscious mouthful and complex flavors of mango, guava, pineapple, nectarine, and clover honey. While the Viognier in itself is fresh and clean, the barrel fermentation imparts another layer of nutty and creamy texture, which lends to its rich and lengthy nuanced finish. A lovely Viognier to pair with Indian cuisine and seafood including bacon stuffed 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-aging: 4 months sur-leees in 2-year-old French oak with periodic stirring
Varietal: 100% Viognier
pH: 3.57
TA: 0.62 g/L
Alcohol: 13.5 %
Residual Sugar: .02 g/L
Production: Release limited to 197 cases
\$28 / 750ml. bottle (Retail)
Jarrod L. Boyle - Winemaker

