



Alexandria Nicole Cellars

2015 Late Harvest Riesling

To get the perfect balance of flavor and acidity, we harvested our Riesling when it reached 27.2 Brix and allowed for some clusters to develop a healthy Botrytis Cinerea. This helped concentrate the sugars and flavors that make this wine a must have around the holidays. The semi-sweet Riesling expresses luscious dried apricot, candied lemon peel, and baked apple aromas. Combine this with its soft honey, subtle minerality, and delicate stone fruit flavors and it's a perfect wine to pair with strong cheeses or delicious desserts such as crème brûlée, cheese cake or apple pies.

ABOUT ALEXANDRIA NICOLE CELLARS

Founders Jarrod and Ali Boyle and team members 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: Stainless Steel Fermentation
Varietal: 100% Riesling
Alcohol: 12.4%
pH: 3.3 pH
TA: 0.7 g/L
RS: 1.8 g/L
Production: Release Limited to 414 cases

\$20 / 750ml. bottle (Retail)

Jarrod L. Boyle ~ Winemaker

Matt Dodson ~ Asst. Winemaker

