



Alexandria Nicole Cellars
2016 Reserve Viognier

TASTING NOTES

Our Viognier grapes were gently hand-picked, whole cluster pressed and barrel fermented in neutral French oak barrels. This exotic, full-bodied, rich-textured Rhone style wine expresses layers of peach, pear and tangerine, and powerful aromas of apricots, orange peel and violets makes it one of the world's most recognizable grapes. While the Viognier itself is bright, clean and fruit forward, the barrel fermentation imparts another layer of creamy texture, which lends to its lengthy finish and rich mouth feel. This is the white wine for red wine drinkers. A lovely Viognier to pair with shellfish-crab, prawns, scallops and rich fish such as black cod and sturgeon especially with cream sauces.

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 aged 4 months sur-tees in 2-year-old French oak with periodic stirring
Varietal: 100% Viognier
pH: 3.52
TA: 0.67 g/L
Alcohol: 13.5%
Residual Sugar: 0.02 g/L
Production: Release limited to 278 cases

\$30 / 750ml. bottle (Retail)

Winemaking Team
Jarrod L. Boyle ~ Matt Dodson ~ Ryan Strom

