



Alexandria Nicole Cellars

2014 “Wild One” Cabernet Franc

Our 2014 Cabernet Franc was hand selected and fermented using native “wild” yeasts. With its deep garnet color it is overflowing with aromas of raspberry, red currant, violet and graphite. This Cabernet Franc displays a fantastic balance and complexity with its well-integrated, yet subtle oak spice and vanilla accents. Elegant and well structured, this full-bodied wines’ palate has a foundation of refined tannins and offers complex flavors of red fruit, plum and blueberry that is sure to satisfy! If consumed prior to 2018, please decant.

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: Aged 24 months in 55% new French oak barrels & 45% 2-Year-old French oak
Varietal: 98% Cabernet Franc, 2% Petit Verdot
Alcohol: 14.5%
Production: Release Limited to 271 cases

\$42 / 750ml. bottle (Retail)

Winemaking Team:
Jarrod L. Boyle ~ Matthew Dodson ~ Ryan Strom

