



2016 Chardonnay

Our 2016 Estate Grown Chardonnay strikes the perfect balance between indulgence and refreshment. After a few minutes in your glass, delicate mandarin orange zest aromas open into plush pineapple and pears. On the palate, this wine is pure pleasure, overflowing with decadent flavors of citrus cream and fresh cut pear along with a subtle hint of clove. Restrained oak provides a warm vanilla glow and softness, while the finely tuned acidity lifts and balances the richness all the way through the remarkable lengthy finish. Although it's lovely by itself, Chardonnay pairs well with a wide range of dishes ranging from fresh summer salads and seafood to seared white meats and tropical desserts.

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

Appellation: Horse Heaven Hills
Vineyard: Destiny Ridge Vineyard
Fermentation: Handpicked and whole cluster pressing into 100% 3 year old French oak barrels
Secondary Fermentation: Partial malolactic fermentation to enhance texture, mouthfeel and balance.
Aging: 4 months sur-lie in French oak barrels, 10% new oak, with weekly stirring of the lees.
Alcohol: 13.6%
pH: 3.56
TA: 0.59 g/L
RS: 0 g/L (Dry)
Production: Release limited to 263 cases

\$28 / 750ml. bottle (Retail)

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

