Alexandria Nicole Cellars

2008 Syrah Ice Wine



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DESTINY RIDGE VINEYARDS HORSE HEAVEN HILLS

13.9% ALC. BY VOL. Residual Sugar 14.7% By Weight 38° Brix at Harvest

THIS IS A BRILLIANT; FROSTED-RED wine with a transparency that almost shimmers in the glass. Tart Cranberry and ripe, red-berry fruit with pretty aromas, accented with subtle notes of raspberry and spice, gain intensity with swirling. Intensely sweet, unctuous in texture; nice acidity builds structure in a very long finish. Luscious fruit sugars and fresh acid balance make a lovely wine-as-dessert experience or after dinner sipper.

WINEMAKER NOTES

These syrah grapes were left on the vine to hang weeks past normal harvest time and handpicked in December during the pre-dawn hours, when the temperature fell to 17F. The grapes endure several cycles of frost and cool temperatures causing dehydration and a concentration of flavors and increased sugars of about 36 Brix. The grapes are hand harvested and pressed while still frozen; the hard-frozen grapes took 14 hours of pressing to retain 50 gallons of juice per ton. A normal ton of grapes produce anywhere from 160-180 gallons per ton.

JUST THE STATS

100% Destiny Ridge Vineyard	Fermentation: Stainless Steel
100% Syrah	pH: 3.62
Horse Heaven Hills AVA	TA: .52 g/100mL
Only 136 cases produced	RS: 14.7g/100mL
\$38/ 750ml. bottle	Alcohol: 13.95% vol

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