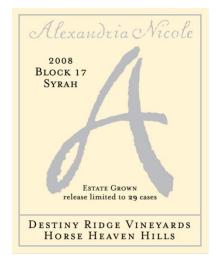
Alexandria Nicole Cellars

2008 Block 17



BLOCK 17 SYRAH IS DISTINGUISHED by its deep, dark red and inky color followed with a full-bodied rich bouquet of fruit aromas, hints of plum, and ripe fruit toasty vanilla spices, with layers of smoke, cassis, cedar, and chocolate flavors. This Syrah finishes long and toasty with soft, velvety tannins. To complete this delicate wine, the rich fruit was co-fermented with Viognier adding nuances of smoky toffee. Pairs best with peppered red meats, sausage, or other full-flavored meats. This is a young, bold wine; if consumed prior to 2012, please decant. Best consumed 2012-2016.

JUST THE STATS

100% Destiny Ridge Vineyard	Fermentation: Aged 18 months in New
86% Sara Lee clone Syrah, 11%	French & 2 year old American oak
Grenache, 3% Viognier	
Horse Heaven Hills AVA	
Only 239 cases produced	
\$44/ 750ml. bottle	

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