



Alexandria Nicole Cellars

2010 DUCK PRESS RED

Duck Press Red has been hand-selected and blended by winemaker, Jarrod Boyle, and the award-winning vintners at Alexandria Nicole Cellars, in conjunction with the El Gaucho Hospitality wine team, and is produced and bottled for El Gaucho restaurants and the Mackay Restaurant group. This full bodied wine is a robust complement to the finest steaks and game meats, with its deep, saturated ruby-red color, and aromas of bright red fruit showing balance and purity with an integrated, yet subtle oak accent. An elegant entry of blackberry, lush black cherry, olive, cedar and crushed herbs lead the energized palate, while the sturdy tannins and focused acidity, give it good grip, yet keep it mouthwatering and precise. Drinking well now, but structured to develop over the next five years.

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
Aging: Aged 22 months in 75% new French oak barrels & 25% 2-year-old French oak barrels
Varietal: 75% Malbec, 15% Cabernet Sauvignon, 7% Merlot, 3% Cabernet Franc
Alcohol: 14.6%
Release limited to 227 cases
\$42 / 750ml. bottle (Retail)

Jarrod L. Boyle
Winemaker

