



Alexandria Nicole Cellars

2012 BLOCK 17 SYRAH

Hailing from Block 17 of our Estate Vineyard, Destiny Ridge Vineyard, this Sara Lee clone Syrah is distinguished by its deep and dark purple color and the rich bouquet of ripe blackberries and Italian plum, bilberry, earthy black truffle, and toasty vanilla spices. This Syrah finishes long and toasty with layers of blueberry and cedar flavors to match the soft, velvety tannins. To round out this medium-bodied wine, it was co-fermented with whole cluster Viognier adding nuances of smoky toffee and coffee bean. Pairs best with lamb shanks, grilled red meats, elk steak, grilled skin on duck breast, smoked chicken thighs, or any full-flavored meat dish. Keep In mind, this is a young, bold wine, with a supple amount of acidity; if consumed prior to 2016, please decant. Best consumed 2016-2018.

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: 20 months in 50% new French oak and
50% 2-year-old American oak
Varietal: 90% Sara Lee clone Syrah (Block 17),
8% Grenache, 2% Viognier
Alcohol %: 14.4
Production: Release Limited to 237 cases

\$45 / 750ml. bottle (Retail)

Jarrod L. Boyle
Winemaker

