



Alexandria Nicole Cellars

2012 "WILD ONE" CABERNET FRANC

Distinctively expressive of the terroir of our Estate Vineyard, Destiny Ridge, our Cabernet Franc was hand selected and fermented using native wild yeasts. With a deep, ruby color and lively fragrant aromas of huckleberry, black currant, rose water, and fresh strawberry that show balance and complexity with a well-integrated, yet subtle oak spice accent. Gracefully structured, the full-bodied palate has a foundation of plush yet restrained tannins and richly textured flavors of juicy plum, black cherry, peppercorn and crushed herbs all wrapped in a smooth layer of silky oak. Voluptuous and satisfying, it is sure to please now but has the spicy and structured framework to develop more over the next 1 to 3 years. Pairs well with lamb, beef, duck, and grilled herbed game hens; will pair well with rosemary and provincial herbs.

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: 24 months in 55% new French oak and 45% 2-Year-old French oak barrels
Varietal: 92% Cabernet Franc, 4% Cabernet Sauvignon, 2% Malbec, 2% Petit Verdot
Alcohol %: 14.5
Production: Release Limited to 181 cases

\$42 / 750ml. bottle (Retail)

Jarrod L. Boyle
Winemaker

