



Alexandria Nicole Cellars
2013 Cabernet Sauvignon
ALDERDALE

Carefully selected, blended, and barrel aged for 24 months this estate grown Cabernet Sauvignon is rich and bold, with a brilliant combination of fresh black currant, tobacco and vanilla dominating the highly perfumed nose. The sensual bouquet is gently lifted by the racy mid palate, packed with dark fruit, licorice and hints of spice and clove. The wine is dry with firm, gripping tannins that roll steadily all the way through the long and robust finish that supports its resilient brightness. With yet another near “perfect” growing season, there is no shortage of potential in the 2013 vintage, the wine is continuing to show beautiful characteristics of bold, fruit ripeness while remaining elegant, balanced, and structured to last. Please decant if drinking prior to 2018 or lay it down for 5 to 8 years and it will reward you with its whole spectrum of flavors.

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

Vineyard: Destiny Ridge Vineyard
Appellation: Horse Heaven Hills
Aging: Aged 24 months in 85% new French oak and 15% 1-year-old French oak
Varietal: 96% Cabernet Sauvignon, 4% Malbec
Alcohol: 14.5%
Production: Release limited to 427 cases

\$42 / 750ml. bottle (Retail)
Jarrod L. Boyle – Winemaker

Awards: *94 Pts. Wine Spectator*

