



Alexandria Nicole Cellars

2013 WILD ONE CABERNET FRANC

This Cabernet Franc was hand selected and fermented using native wild yeasts. With a deep, ruby, almost garnet color bursting with dynamic aromas of blackberry, black currant, plum, and boysenberries that display balance and complexity with a well-integrated, yet subtle oak spice accent. Voluptuous but gracefully structured, this full-bodied wine's palate has a foundation of polished tannins and deep complex flavors of dried plum, black cherry, pink peppercorn and crushed herbs wrapped in a smooth layer of silky oak for a vanilla spice finish. Lush and satisfying; if consumed prior to 2017, please decant.

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 dominant 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 %: 14.6
Production: Release Limited to 251 cases

\$42 / 750ml. bottle (Retail)

Jarrod L. Boyle
Winemaker

