



Alexandria Nicole Cellars

2013 Chardonnay

Our 2013, Estate Grown, Chardonnay boasts bright aromas of white peach, fresh cut pear, and Honeycrisp apple, which are complemented by hints of vanilla, jasmine, nutmeg, and subtle yeast tones from the lees contact during the oak aging process. Lush, concentrated, and creamy on the palate, its fresh apple, stone fruit, and ripe melon flavors intertwine on the mid-palate, while a splash of lemon zest and citrus spice livens up the long, elegant finish. This beautifully balanced Chardonnay is delicious now, but it will handsomely reward another year of aging. Serve well chilled for a wonderfully refreshing wine or let its food-friendly acidity lend its hand to many dishes, including salmon, swordfish, or veal.

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
Picking: Handpicked and whole cluster pressing
Secondary Fermentation: Partial malolactic fermentation to enhance texture, mouthfeel, and balance.
Barrel-aging: 6 months sur-lie in 100% French oak barrels, 25% new, with weekly stirring of the lees.
Varietal: Chardonnay
pH: 3.51
TA: 0.66 g/L
Alcohol %: 13.4
Release limited to 97 cases
\$28 / 750ml. bottle (Retail)
Jarrod L. Boyle
Winemaker

