



*Alexandria Nicole Cellars*

## 2014 BLOCK 17 SYRAH

This estate grown Syrah is produced from the Sara Lee Clone in Block 17 and was co-fermented with whole cluster Viognier grapes. This technique is Old World in style and increases color extraction while helping to bring out those signature floral. Our Block 17 Syrah is distinguished by its deep and dark inky color followed by the rich bouquet of fruit aromas, hints of plum, blackberries and ripe black cherry. Toasty vanilla spices layered with cedar, coffee, and cocoa flavors make this a lush broody wine. This Syrah finishes long with soft, velvety tannins. This is a young, bold wine, with a supple amount of acidity; if consumed prior to 2018, 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 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:** 100% Destiny Ridge Vineyard (Block 17)  
**Aging:** Aged 22 months in 50% new French oak and 50% 1-year-old French oak barrels  
**Varietal:** 88% Syrah (Block 17), 10% Grenache, 2% Viognier  
**Alcohol:** 14.4%  
**Production:** Release Limited to 281 cases

\$45 / 750ml. bottle (Retail)  
Jarrod L. Boyle ~ Winemaker

