



Alexandria Nicole Cellars

2014 “Sergeant Pepper” Carménère

Our dark ruby color Carménère is one of the six Bordeaux varietals that sit in the middle between the bolder Cabernet Sauvignon and somewhat gamier Merlot varietals. It’s grown on our Destiny Ridge Estate Vineyard where our medium to full bodied reds thrive. This spicy, aromatic beauty is magnified between the rich, dark red fruits and intense black pepper, raspberry and red cherry. Using a touch of Cabernet Sauvignon to help integrate and round the bold tannins, the Carménère offers dazzling flavors of raspberry and Bing cherry that weave bravely through notes of smoked game, dark chocolate, and fresh black pepper which fill the generous finish. Carménère naturally matches well with smoked, grilled or roasted meats, such as chicken, pork, lamb, beef, and veal. Also due to its character, try pairing our 2014 Sergeant Pepper with spicy dishes like Cornish hen, heavy cheese dishes, or pastas.

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
Aging: Aged 20 months in 40% new French oak and 60% 2-year-old French oak barrels
Varietal: 93% Carménère, 4% Cabernet Sauvignon, 3% Petit Verdot
Alcohol: 14.2%
Production: Release Limited to 288 cases

\$48 / 750ml. bottle (Retail)

Winemaking Team:
Jarrod L. Boyle ~ Matthew Dodson ~ Ryan Strom

