



Alexandria Nicole Cellars

2015 a2 Rosé

Just when we thought 2014 was a warm vintage, 2015 redefined average temperatures with the hottest average temperatures on record. With all that heat the 2015 Rosé is a little darker shade of pink than the 2014, with subtle salmon hues and aromas that pop with wild vine strawberries, watermelon, candied cherries, and splashes of vibrant citrus fruit. The bright fruit flavors continue through the palate with a splash of dried herb and eucalyptus riding a sleek streak of acidity into the lingering finish. An invigorating glass made for sipping outside on a hot day or just a classy palate refresher. Or if you're after a bite of food or two, a glass of Rosé will class up any taco truck experience. Or try pairing it with seasonal salads or prosciutto wrapped melon with fig. Serve chilled.

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
Aging: Stainless Steel Fermentation
Varietal: 70% Cabernet Franc, 12% Grenache, 10% Syrah and 8% Tempranillo
Alcohol: 13.2%
pH: 3.49 pH
TA: 6.9 g/L
RS: 0.02 g/L
Production: Release Limited to 258 cases

\$16 / 750ml. bottle (Retail)
Jarrod L. Boyle ~ Winemaker

