



2015 CABERNET SAUVIGNON

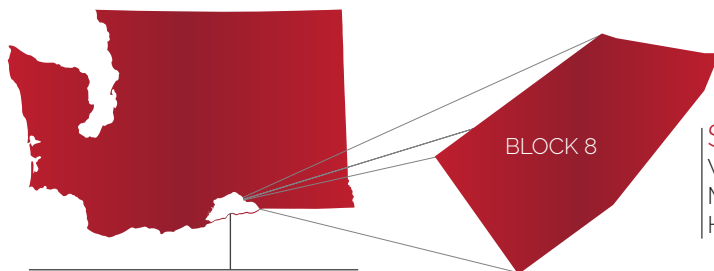
\$42 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

Deep purple in color, our estate-grown Cabernet Sauvignon offers vibrant aromatics of black cherry, blackberries, cassis, cedar wood, with hints of chocolate. The elegance of the bouquet is followed by a robust mid-palate packed with wild berries, plum, blackcurrants, and mocha. Assertive, yet well-balanced tannins round out this full-bodied Cabernet and add to the mouth coating flavors of the lengthy yet, wonderful finish. Try pairing this delightful wine with a cherry glazed roasted duck breast with a pecan puree, or a rich bleu cheeseburger!

VINTAGE

The 2015 growing season was one of the hottest and driest vintages in a string of many hot years that led to starting harvest 2-3 weeks earlier than normal. The hot days and cool nights are ideal for concentration and developing strong flavors as the grapes ripen and 2015 turned out to be an outstanding vintage.



HORSE HEAVEN HILLS AVA
Located in South Central Washington

- VINEYARD:** Destiny Ridge Vineyard
- APPELLATION:** Horse Heaven Hills
- AGING:** Aged 24 months in 55% new French Oak and 45% 2-year-old French Oak
- PRODUCTION:** Release Limited to 543 cases
- WINE MAKING TEAM:** Jarrod L. Boyle, Matt Dodson & Ryan Strc
- ALCOHOL:** 14.6%

VARIETAL:

100%
Cab. Sauv.

SOIL

Wind Blown Sand
Missoula Flood Sediment
Hill Slope Rubble



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.