



*Alexandria Nicole Cellars*

## 2015 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 and increased acidity while opening up the wide range of expressive aromatics. Our Block 17 Syrah is distinguished by its deep and dark inky color followed by the rich bouquet of fruit aromas, black currant, licorice, and clove with hints of sandalwood and thyme. A mouthful of dark, rich coco and truffle is complimented by smoked game, cedar, coffee, and vanilla flavors make this a lush and elegant wine. This Syrah has a long finish with soft, velvety tannins. A young, bold wine with a supple amount of acidity; if consumed prior to 2019, 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 20 months in 50% new French oak and 50% 1-year-old French oak barrels  
**Varietal:** 90% Syrah (Block 17), 8% Grenache, 2% Viognier  
**Alcohol:** 14.4% See Label  
**Production:** Release Limited to 323 cases

\$45 / 750ml. bottle (Retail)

Winemaking Team:

Jarrod L. Boyle ~ Matthew Dodson ~ Ryan Strom

