



Alexandria Nicole Cellars

2015 “Wild One” Cabernet Franc

Our 2015 Cabernet Franc was hand selected and fermented using native “wild” yeasts. This Cabernet Franc displays aromatics of raspberry, plum, violet and graphite along with subtle oak spice and vanilla accents. Complex yet elegant and well structured, this full-bodied wine offers complex flavors of red fruit, plum and blueberry that are sure to satisfy the palate! Try pairing this wonderful Cabernet Franc with a simple plating of warm toasted walnuts, pears and blue cheese, or something a little heartier such as a beef tenderloin medallion with mushroom gravy. 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: Destiny Ridge Vineyard
Aging: Aged 24 months in 45% new French oak barrels & 55% 2-Year-old French oak
Varietal: 98% Cabernet Franc, 2% Petit Verdot
Alcohol: 14.5%
Production: Release Limited to 327 cases

\$42 / 750ml. bottle (Retail)

Winemaking Team:

Jarrod L. Boyle ~ Matthew Dodson ~ Ryan Strom

