



Alexandria Nicole Cellars

2015 “Sergeant Pepper” Carménère

Deep ruby in color our Carménère is one of the six Bordeaux varietals that sits 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 rich in red fruits, intense black pepper, plum and raspberry. Offering flavors of raspberry, cherry, with hints of cocoa and pepper which fill the generous finish. Carménère naturally matches well with smoked, grilled or roasted meats, such as chicken mole, Cuban-style roast pork, or a nice smoked beef Brisket.

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 21 months in 30% new French oak, 20% 2-year-old French oak barrels, and 50% Neutral French oak Barrels.
Varietal: 100% Carménère
Alcohol: 14.3%
Production: Release Limited to 303 cases

\$48 / 750ml. bottle (Retail)

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

