

## **TASTING NOTES**

Our 2015 Estate Grown Chardonnay boasts bright aromas of white peach, fresh cut pear, and apple, which are complemented by hints of vanilla, jasmine, nutmeg, and subtle yeast tones from the lees contact during the oak aging process. Lush, concentrated, and creamy on the palate while the ripe fruit continues in the mouth creating a honeyed, round mouthfeel that leads into a graceful, long finish.

This beautifully balanced Chardonnay is delicious now, but it will be handsomely rewarded by another year of aging. Serve well chilled for a wonderfully refreshing wine and let its food-friendly acidity lend its hand to many dishes, including halibut, salmon, swordfish, or veal.

## 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

Fermentation: Handpicked and whole cluster pressing into

100% French oak barrels

Secondary Fermentation: Partial malolactic fermentation to

enhance texture, mouthfeel and balance.

**Aging:** 6 months sur-lie in French oak barrels, 20%

new oak, with weekly stirring of the lees.

**Alcohol:** 13.5%

**pH:** 3.58 **TA:** 0.61 g/L **RS:** 0 g/L (Dry)

**Production:** Release limited to 168 cases

\$28 / 750ml. bottle (Retail)

Jarrod L. Boyle ~ Winemaker

Matt Dodson ~ Assistant Winemaker

