



2015 Counoise

TASTING NOTES

Counoise is one of the 13 sanctioned varieties used in Chateauneuf du Pape and is typically blended with other varietals to add complexity. Here at Alexandria Nicole Cellars we feel that this grape thrives on its own when it reaches the peak ripeness that our estate vineyard can achieve. This is one of our smaller releases that goes entirely to our wine club members. The 2015 Counoise packs a punch aromatically with notes of black pepper, currants, plum, and a touch of anise. The light use of French oak barrels creates a harmonious layer of tannins to help temper the heavy spice on the front palate at first sip. Medium in body, the bright acidity keeps the balance of bold aromatics matched up to its dramatic and long lasting finish allowing this Counoise to drink well now or through 2020.

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: 18 months in 50% 1-year old and 50% in 2-year-old French oak barrels
Varietal: 97% Counoise, 3% Grenache
Alcohol: 14.2%
Production: Release Limited to 207 cases

\$42 / 750ml. bottle (Retail)

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

