

This handpicked fruit from our Estate Vineyard, Destiny Ridge, our 2015 looks to be our most concentrated and scintillating Roussanne to date. The 2015 vintage was a historically warm year at Destiny Ridge Vineyard and Washington state. The fruit from that hot growing year is showing beautifully and has boosted the already perfumed bouquet of fresh cut lime, juicy Redhaven peach and a touch of cream and honey. Our vineyard staff meticulously worked in the vineyard during what shaped out to be the warmest year ever in Washington State. They helped the winemaking team nurture the wine to bring out the succulent and tropical flavors of lemon, the ample layers of lilac, and honey crisp apple that flow through the palate which is focused, balanced and long. Roussanne is great for some intriguing food matches, try pairing with semi soft cheeses like fresh Chevre and aged Gouda; Manila clams or a French bouillabaisse.

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: Stainless Steel Fermentation

Varietal: 100% Roussanne

pH: 3.56 **TA:** 0.58 g/L **RS:** 0 g/L (Dry)

Production: Release Limited to 197 cases

\$28 / 750ml. bottle (Retail)

Jarrod L. Boyle ~ Winemaker

