



Alexandria Nicole Cellars

2015 “Shepherds Mark”

In the early 1900’s, pioneering Shepherders left their mark on the Horse Heaven Hills in the form of rock monuments. Many still stand along the ridge line of our Estate Vineyard, Destiny Ridge Vineyard. Shepherds Mark has been our signature white wine since we began with a classic blend of Rhone white varietals. This Roussanne-based blend offers colorful, floral-accented orchard fruit scents and flavors and it has lush, expansive stone fruit character and a bracing citrus quality that allows it to work well with richer fish or poultry dishes and heavy cream sauces. The winemaking team at Alexandria Nicole Cellars were the first to produce this exotic blend using Roussanne, Marsanne, and Viognier in Washington State and have done so annually since 2004. Complex and balanced to age for at least a few more years.

ABOUT ALEXANDRIA NICOLE CELLARS

Founders Jarrod and Ali Boyle and team members 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: 62% Roussanne 26% Marsanne and 12% Viognier
Alcohol: 13.2%
pH: 3.52 pH
TA: 6.9 g/L
RS: 0.03 g/L
Production: Release Limited to 698 cases

\$24 / 750ml. bottle (Retail)
Jarrod L. Boyle ~ Winemaker
Matt Dodson ~ Asst. Winemaker

