



Alexandria Nicole Cellars

2016 Block 17 Syrah

This estate grown Syrah is produced from the Sara Lee Clone in Block 17 and was co-fermented with whole cluster Viognier grapes. This technique is Old World in style and increases color extraction and increased acidity while opening up the wide range of expressive aromatics. Our Block 17 Syrah shows no shortage of color in its deep, dark inky complexion. An elegant bouquet of black currant, licorice, raspberry and ripe strawberry pair nicely with oak undertones of allspice and sandalwood. The fruitiness of this wine carries through to the palate which is full of black raspberry, cherry, and plum followed by notes of cocoa, smoked game, cedar, and mocha. This Syrah has a long finish with soft, velvety tannins. If consumed prior to 2019, please decant.

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 (Block 17)
Aging: Aged 20 months in 50% new French oak and 50% 1-year-old French oak barrels
Varietal: 90% Syrah (Block 17), 8% Grenache, 2% Viognier
Alcohol: 14.4%
Production: Release Limited to 348 cases

\$45 / 750ml. bottle (Retail)

Winemaking Team:

Jarrod L. Boyle ~ Matthew Dodson ~ Ryan Strom

