



2016 DESTINY

\$56 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

This Estate red wine is a wonderful blend of the best Destiny Ridge has to offer. We use all six Bordeaux varietals to produce this complex and elegant wine. Our 2016 Destiny provides a pleasing array of concentrated blackberry, raspberry, herb de provence, clove and cedar on the nose. On the palate this lush wine is loaded with black currant, cassis, hints of olive, and a touch of dark chocolate. Full bodied and displaying a beautiful balance between the rich palate, lasting finish, and velvety tannins, the 2016 Destiny shows promise and the ability to age for many years to come. Although exceptionally tasty now, under good cellar conditions it will only gain more complexity in another five to 10 years. Please decant.

VINTAGE

2016 continued the trend of warm growing seasons in Washington marked by an early start. Bud break and bloom were significantly advanced from historical dates, with bloom occurring in some areas as early as the third week of May, a good two-plus weeks ahead of average. By the end of May, 2016 was easily on pace to surpass 2015 as the warmest vintage on record.

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.

VINEYARD: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

AGING: Aged 20 months in 100% French Oak

PRODUCTION: Release Limited to 364 cases

WINE MAKING TEAM: Jarrod L. Boyle, Matt Dodson & Ryan Strom

ALCOHOL: 14.5%

pH: 3.72 pH

TA: 5.19 g/L

VARIETAL:

