



2016 a² CABERNET SAUVIGNON

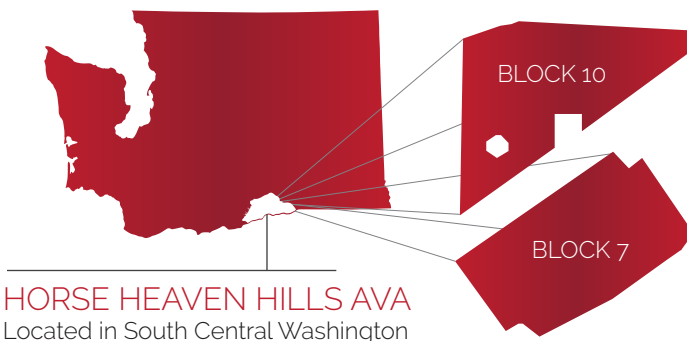
\$25 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

This wine displays aromatics of blackberry, black cherry, and black currant, and is brought full circle with its nuanced oak profile of vanilla, cedar and cocoa. The palate is smooth with soft yet supple tannins that provide a juicy long-lasting finish. Try pairing with something with a little more Umami Flavor such as a marinated ribeye or braised short ribs.

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.



VINEYARD: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

AGING: Aged 20 months in 40% new French Oak and 60% 2-year-old French Oak

PRODUCTION: Release Limited to 1,742 cases

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

ALCOHOL: 14.2%

VARIETAL:

95%
Cab. Sauv.

5%
Cab Franc

SOIL

Wind Blown Sand
Missoula Flood Sediment
Hill Slope Rubble



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.