



Alexandria Nicole Cellars
2017 "Crawford" Viognier

What do you get when you blend pristine fruit from two of the top Viognier producing vineyards in the state? Our 2017 Crawford Viognier! Hand harvested and whole cluster pressed fruit from our Estate Vineyard, and the Crawford Vineyard of the Columbia Valley make up this delightful white wine. The meticulous care in the vineyard shown by both growers speaks volumes in this wine which display layers of lovely floral aromas backed by nuances of white grapefruit, Meyer lemon, and honeysuckle. On the palate nectarine, orange zest, honeydew melon, and mango steal the show. A lively backbone of acidity provides a refreshing experience that's sure to leave you wanting more. This graceful and entertaining Rhone white can easily be enjoyed while sipping poolside or savor a glass with fresh seafood like Dungeness crab, black cod or lemon and macadamia nut crusted halibut. Also get creative and pair with some things more on the wild side like cashew chicken, blackened sea bass with rosemary and thyme polenta or something fun like sweet and savory baked chicken with pineapple and tarragon glaze.

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: Columbia Valley
Vineyard: 82% Destiny Ridge & 18% Crawford Vineyard
Aging: Stainless Steel Fermentation
Varietal: 100% Viognier
pH: 3.52
TA: 6.0 g/L
Residual Sugar: 0.02 g/L

\$24 / 750ml. bottle (Retail)

Winemaking Team:
Jarrod L. Boyle ~ Matt Dodson ~ Ryan Strom

