



2017 GRAVITY MERLOT

\$26 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

Washington State has consistently flipped the script on the idea that Merlot is a boring, outdated grape only to be found on the bottom shelf. For this grape to truly shine it requires warm sunny days with cool nights to help it reach full maturity while retaining a balanced acidity. Here in the Horse Heaven Hills, we have that. Deep ruby in color, the 2017 Gravity opens with layers of fruity aromatics on the nose. Blackberry, cherry, strawberry and a touch of blueberry pie jump from the glass, while earthy notes of leather, cocoa, and baking spice not only add complexity to the nose, but remain present on the richly textured palate. Elegantly structured tannins complement the wine's cleansing acidity, leading to a lengthy finish. Although ready to drink now, this wine shows potential for cellaring upwards of five years. Please decant. Enjoy.

VINTAGE

The 2017 vintage started out with a cool, wet winter, with significantly above average snowfall in eastern Washington. Going into spring, the cool trend continued. "We thought we might have another 2011 on our hands," one winemaker said, referring to the recent, historically cool vintage.

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: 100% Horse Heaven Hills

AGING: 36% New French Oak Barrels
& 64% 1-Year-Old French Oak

PRODUCTION: Release Limited to 521 cases

WINE MAKING TEAM: Jarrod L. Boyle
& Ryan Strom

ALCOHOL: 14.2%

