



Alexandria Nicole Cellars
2017 a2 Sauvignon Blanc

With an amazing 2017 vintage in the books, our Estate Grown “Steel Horse” Sauvignon Blanc is sure to please. Pale straw in color with glistening silver hues, this wine exhibits fragrant aromas of passionfruit, stone fruit, key-lime, gooseberry and hints of crushed herbs. Crisp flavors of citrus, candied orange peel, white peach, and ripe melon compliment its juicy core of honey-suckle and jasmine. The lengthy finish of acidity lingers on the palate and balances effortlessly with the lively, fruit forward, offerings that make this the perfect summertime sipper. While it’s great on its own, try this lovely white with fresh Puget Sound oysters and/or scallops, or get a little more adventurous and pair with a Spring Panzanella with Asparagus and whole fish roasted with potatoes and thyme.

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 and 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: Destiny Ridge Vineyard
Varietal: 100% Sauvignon Blanc
Aging: Stainless Steel Fermentation
Alcohol: 13.2%
pH: 3.36
TA: 6.7 g/L
RS: 0.0 g/L
Production: Limited to 478 cases

\$23 / 750ml. bottle (Retail)

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

