



Alexandria Nicole Cellars

2017 “Shepherds Mark”

TASTING NOTES

In the early 1900’s, pioneering Shepherders left their mark on the Horse Heaven Hills in the form of rock monuments. Many still stand along the ridge line of our Estate Destiny Ridge Vineyard. Alexandria Nicole Cellars was the first to produce this classic Estate Rhone blend of Roussanne, Marsanne, and Viognier in Washington State and it has been our signature white wine since 2004. This year’s Roussanne-based blend provides a star bright pale straw color with notes of honeysuckle, stone fruit, and lemon zest on the nose. A weighty palate of honey, tangerine, apricot and Meyer lemon are pursued by an enticing flash of acidity that balances out the wine and lends to the sustained and elegant finish. The intensity of this wine makes it a perfect candidate for rich fish or poultry dishes. Try with sautéed chicken with celery-root puree and chestnuts. Served chilled.

ABOUT ALEXANDRIA NICOLE CELLARS

Founders Jarrod and Ali Boyle and team members 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:	Horse Heaven Hills
Vineyard:	Destiny Ridge Vineyard
Aging:	Stainless Steel Fermentation
Varietal:	65% Roussanne 20% Marsanne and 15% Viognier
Alcohol:	13.4%
pH:	3.56 pH
TA:	.69 g/L
RS:	0.04 g/L
Production:	Release Limited to 763 cases

\$24 / 750ml. bottle (Retail)

Winemaking Team:

Jarrod L. Boyle ~ Matt Dodson ~ Ryan Strom

