



Alexandria Nicole Cellars

2017 “A squared” Rosé

This delicious, mouthwatering Rose shows a ruby red hue in color and displays aromatics of white peach and Bing cherry, fresh cut watermelon and notes of lavender. The palate is clean and refreshing with red currant, raspberry, and more watermelon followed by hints of mint. There is an abundance of flavor which builds to a nice citric and crisp, acidic finish.

A fun and invigorating wine made for sipping outside on a hot day yet sophisticated enough for any wine drinking occasion. If you're looking to partner the Rose with food, try a glass or two with charcuterie and cheese plates, shellfish, your favorite wood fired pizza and even some spicy dishes. Serve well chilled.

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: Horse Heaven Hills
Vineyard: Destiny Ridge Vineyard
Aging: Stainless Steel Fermentation
Varietal: 45% Cabernet Franc, 25% Grenache,
20% Syrah, 10% Muscat Canelli
Alcohol: 13.2%
pH: 3.42 pH
TA: 6.15 g/L
RS: 0.3 g/L
Production: Release Limited to 375 cases

\$16 / 750ml. bottle (Retail)

Winemaking Team:

Jarrod Boyle ~ Matthew Dodson ~ Ryan Strom

