



2018 ALBARIÑO

\$25 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

The 2018 season provided the perfect growing conditions to achieve optimal ripeness and allow all the lovely aromatics to be showcased. This wine's pleasant aromas of kiwi, honeydew melon, and nectarine are nicely complemented by a floral component reminiscent of orange blossoms. On the palate, our 2018 Albariño is crisp, clean and light bodied showing ample flavors of pineapple, grapefruit, mango and lime zest that are sure to remind you of a tropical paradise. A touch of minerality rounds out this pleasant Washington State representation of Albariño and contributes to its inherent ability to pair with a wide array of foods. Try with Dungeness crab, Kumamoto oysters on the half shell, or simply throw some halibut or sea bass on the grill. Serve chilled and enjoy!

VINTAGE

The 2018 vintage started out warmer than usual but ended up delivering a kind growing season. By June the weather was nice, and then it got hot through July and most of August. This vintage really benefited from September and October with warm days and cool nights allowing the fruit to mature nicely.

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: Crawford Vineyard
APPELLATION: Columbia Valley
AGING: Stainless Steel Fermentation
WINE MAKING TEAM: Jarrod L. Boyle, Matt Dodson & Ryan Strom
PRODUCTION: Limited to 373 cases
pH: 3.27
TA: 6.9 g/L
ALC %: 13.2%

VARIETAL:

100%
Albariño

