



2018 MARSANNE

\$28 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

This wonderful, full-flavored Rhone white was carefully selected and handpicked from our very own estate vineyard, Destiny Ridge. Gently whole cluster pressed and fermented in 100% stainless steel, this pale straw-colored beauty shows rich aromatics of white tea, pear, honeydew, and lemon rind, with delicate notes of apricot and beeswax. Our Marsanne offers refreshing flavors of white peach, apricot, and citrus with subtle nuances of papaya. A balanced finish of acidity rounds out this elegant wine. This Marsanne is a food friendly wine that would pair well with seafood, shellfish, and some spicy dishes. Try pairing with pan-fried trout with almonds, garlic shrimp linguine, or a nice Thai dish with a little kick! Serve chilled, allowing to warm slightly to enjoy all the rich aromatics and flavors this Rhone white has to offer!

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.



BLOCK 35

SOIL

Sandy Loam
Missoula Flood Sediment
Hill Slope Rubble

100%
Marsanne

VINEYARD: Destiny Ridge Vineyard
APPELLATION: Horse Heaven Hills
AGING: Stainless Steel Fermentation
PRODUCTION: Release Limited to 268 cases
WINE MAKING TEAM: Jarrod L. Boyle, Matt Dodson & Ryan Strom
pH: 3.34
TA: 6 g/L
ALC %: 13.4%



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.