



2018 a² ROSÉ

\$18 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

This year we decided to try different take on our rose, using a few grapes we haven't in recent years. The result is a complex, fruity rose that is sure to be a favorite summer time sipper. On the nose lush strawberry, red raspberry and watermelon lead into honeydew, white peach and a slight earthy component which adds complexity to what some consider and one-dimensional type of wine. Displaying the traditional light salmon color, it comes to life on palate with concentrated flavors of Bing cherry, watermelon, candied fruit and peach. A refreshing burst of acidity delivers a cleansing affect and finishes with hints of red currant and raspberry, with linger in the lasting 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.

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: Destiny Ridge Vineyard
APPELLATION: Horse Heaven Hills
AGING: Stainless Steel Fermentation
WINE MAKING TEAM: Jarrod L. Boyle, Matt Dodson & Ryan Strom
PRODUCTION: Release Limited to 375 cases
pH: 3.4
TA: 6.25 g/L
ALC %: 13.2%

VARIETAL:

