



2017 "BLOCK 17" SYRAH

\$45 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

This estate-grown Syrah is produced from the Sara Lee Clone in Block 17 and was co-fermented with whole cluster Viognier grapes. This technique is Old World in style and increases color extraction and increased acidity while opening up a wide range of expressive aromatics. Our Block 17 Syrah shows no shortage of color in its deep, dark inky complexion. An elegant bouquet of black currant, fig, raspberry, and ripe strawberry pair nicely with oak undertones of allspice and baking spice. The fruitiness of this wine carries through to the palate which is full of black raspberry, cherry, cocoa, and cured meat. This Syrah has a long finish with soft, velvety tannins. If consumed prior to 2020, please decant.

VINTAGE

The 2017 vintage started out with a cool, wet winter, with significantly above average snowfall in eastern Washington. Going into spring, the cool trend continued. "We thought we might have another 2011 on our hands," one winemaker said, referring to the recent, historically cool vintage.



90%
Syrah

8%
Grenache

2%
Viognier

SOIL

Sandy Loam
Missoula Flood Sediment
Hill Slope Rubble

VINEYARD: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

AGING: Aged 18 months in 30% new French Oak and 70% 2-3 year year old French Oak

PRODUCTION: Release Limited to 421 cases

WINE MAKING TEAM: Jarrod L. Boyle & Ryan Stroff

ALCOHOL: 14.4%

pH: 3.6

TA: 5.8 g/L



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. At this location is where our winemaker Jarrod nurtures the fruit quality from bud to bottle. Our belief is that quality starts in the vineyard.