ALEXANDRIA NICOLE CELLARS
SERIOUS WINE. FUN PEOPLE.

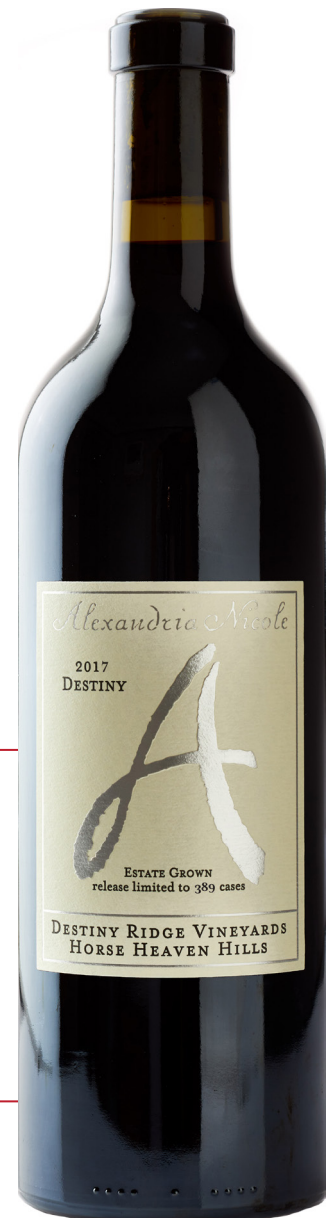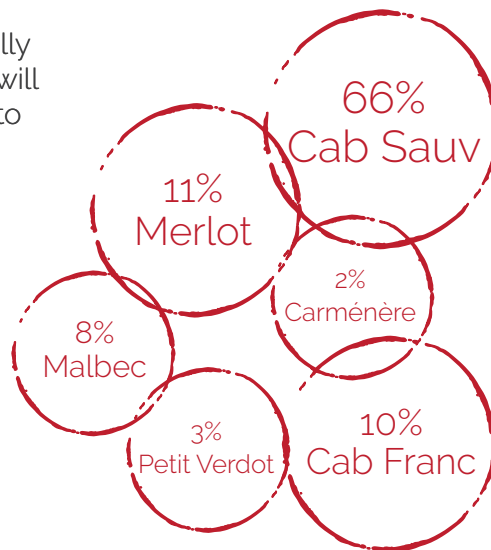# 2017 DESTINY
$56 / 750ML. BOTTLE (RETAIL)

TASTING NOTES

This Estate red wine is a wonderful blend of the best Destiny Ridge has to offer. We use all six Bordeaux varietals to produce this complex and elegant wine. Our 2017 Destiny provides a wide array of black currant, raspberry, herbs de Provence, clove and mocha on the nose. On the palate, this lush wine is loaded with blackberry, cassis, plum, strawberry and a touch of dark chocolate. Full-bodied and displaying a beautiful balance between the rich palate, lasting finish, and velvety tannins, the 2017 Destiny shows promise and the ability to age for many years to come. Although exceptionally tasty now, under good cellar conditions it will only gain more complexity in another five to 10 years. 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.

VINEYARD:	Destiny Ridge Vineyard
APPELLATION:	Horse Heaven Hills
AGING:	Aged 20 months in 100% French Oak
PRODUCTION:	Release Limited to 389 cases
WINE MAKING TEAM:	Jarrod L. Boyle & Ryan Strom
ALCOHOL:	14.2%
pH:	3.70 pH
TA:	5.59 g/L

66% Cab Sauv
11% Merlot
2% Carménère
8% Malbec
3% Petit Verdot
10% Cab Franc

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.