



2017 TEMPRANILLO

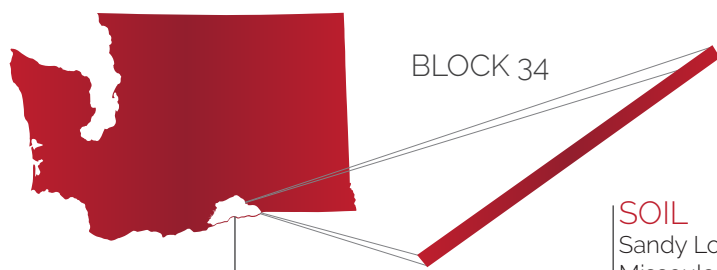
\$55 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

Our Tempranillo shines immediately with bright red fruit, black currant, and Bing cherry. A plethora of baking spices followed by black tea surrounds the palate. Layered with complexity, the lush flavors of plum, raspberry, and fresh blueberry are complemented by hints of cocoa and milk chocolate. Well-integrated silky tannins help add to the lengthy finish and promise that this wine will pair wonderfully with a wide array of foods including traditional tapas and paella.

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.



BLOCK 34

HORSE HEAVEN HILLS AVA
Located in South Central Washington

SOIL

Sandy Loam
Missoula Flood Sediment
Hill Slope Rubble

100%
Tempranillo

VINEYARD: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

AGING: Aged 19 months in 39% new French Oak and 61% Neutral Oak

PRODUCTION: Release Limited to 247 cases

WINE MAKING TEAM: Jarrod L. Boyle & Ryan Strom

ALCOHOL: 14.2%

pH: 3.69

TA: 5.7 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.