



2017 "WILD ONE" CABERNET FRANC

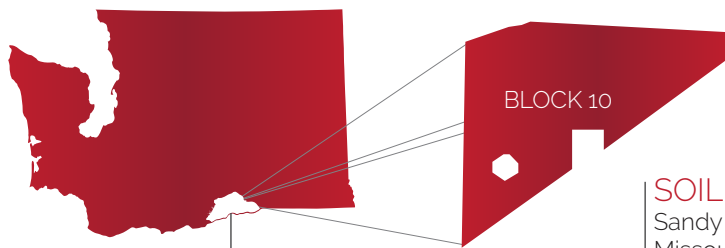
\$42 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

Our 2017 Cabernet Franc was hand-selected and fermented using native "wild" yeasts local to our Destiny Ridge Vineyard. This Cabernet Franc displays aromatics of strawberry, black raspberry plum, violet, and blackberry. Oak aging adds complexity with notes of vanilla, cedar, and baking spice. Elegantly structured, this full-bodied wine offers layers of chocolate-covered strawberry, plum, and blueberry on the palate. Try pairing this Cabernet Franc with a simple plate of warm toasted walnuts, pears, and blue cheese, or something heartier such as beef tenderloin medallions with a savory mushroom sauce. 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.



HORSE HEAVEN HILLS AVA
Located in South Central Washington

- VINEYARD:** Destiny Ridge Vineyard
- APPELLATION:** Horse Heaven Hills
- AGING:** Aged 22 months in 35% new French Oak and 65% 2-3 year old French Oak
- WINE MAKING TEAM:** Jarrod L. Boyle & Ryan Strom
- ALCOHOL:** 14.4%
- pH:** 3.71
- TA:** 5.9 g/L

100%
Cabernet
Franc

SOIL
Sandy Loam
Missoula Flood Sediment
Hill Slope Rubble

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.

