

2017 "MR. BIG" PETITE SIRAH

\$ 4 8 / 7 5 0 M L . B O T T L E (RETAIL)

TASTING NOTES

This absolute monster of a wine lives up to its name. The nose is a heady blend of rich blackberry reduction, black plum, black licorice, rich pipe tobacco, Asian five-spice blend, and saddle leather. In the mouth, firm but ripe tannins are complemented by blackberry reduction, black plum, star anise, black licorice, savory, smoky, and damn delicious. A true Petite Sirah, it WINE MAKING Jarrod L. Boyle begs to be paired with barbecued meats, full-flavored cheeses, smoked game, wild mushroom risotto, smoked bratwurst, or your favorite full-bodied cigar.

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 21 months in 60% new French

Oak and 40% 2-year-old French Oak

PETITE SIRAH

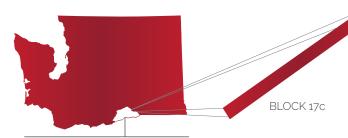
PRODUCTION: Release Limited to 337 cases

TEAM: & Ryan Strom

pH: 3.76 TA: 5.8g/L

ALCOHOL: 13.9%

100% Petite Sirah



HORSE HEAVEN HILLS AVA Located in South Central Washington

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. It is here that our winemaker Jarrod nurtures the fruit quality from bud to bottle. Our belief is that quality starts in the vineyard.