



# 2018 "BIG SHOT" TEMPRANILLO

\$55 / 750ML. BOTTLE  
(RETAIL)

## TASTING NOTES

Our 2018 Big Shot Tempranillo is showing characteristics of a world-class growing region and great vintage. This wine is dark and brooding with notes of cassis, dried fig, black raspberry, coffee and cedar. Although young, the palate is full of plum, strawberry, black cherry, cocoa, and earthy complexity that are sure to only improve with time. The grippy tannins of this wine, along with a splash of youthful acidity and balanced fruit, make this an age-worthy red, standing up to five years in the cellar with ease. Please decant.

## VINTAGE

The 2018 vintage started out warmer than usual but ended up delivering a kind growing season. By June the weather was nice, and then it got hot through July and most of August. This vintage really benefited from September and October with warm days and cool nights allowing the fruit to mature nicely.

**VINEYARD:** Destiny Ridge Vineyard

**APPELLATION:** Horse Heaven Hills

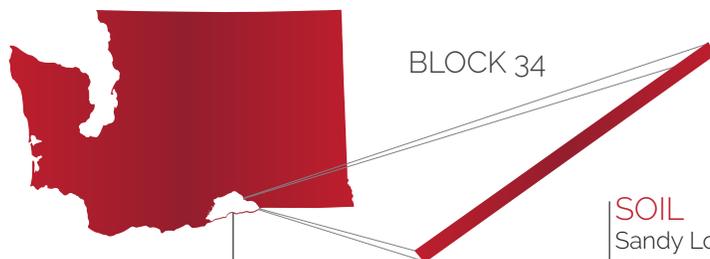
**AGING:** Aged 19 months in 39% new French Oak and 61% Neutral Oak

**WINE MAKING TEAM:** Jarrod L. Boyle & Ryan Strom

**ALCOHOL:** 14.3%

**pH:** 3.75

**TA:** 6.1 g/L



**HORSE HEAVEN HILLS AVA**  
Located in South Central Washington

### SOIL

Sandy Loam  
Missoula Flood Sediment  
Hill Slope Rubble

100%  
Tempranillo



## 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.