

# 2019 a<sup>2</sup> CHARDONNAY \$23 / 750ML. BOTTLE (RETAIL)

# TASTING NOTES

To be or not to be a buttery chardonnay? With our 2019 a2 Chardonnay we played a balancing act between fresh fruit with clean acidity and the full-bodied butterball characteristics so often associated with this grape. Partial oak aging combined with a touch of malolactic fermentation produced a wine that has the best of both worlds. The nose is filled with apple. star fruit, and lemon stemming from stainless steel fermentation is rounded out by oak-influenced hints of vanilla and spice. A medium-bodied wine showing flavors of pineapple, lemon zest and pear on the palate, it will surely make for a food-friendly wine. Try pairing with chicken piccata, vegetable risotto, fresh seafood, or crab cakes.

### VINTAGE

The 2019 vintage started off with a late winter with several days of below average temperatures in June. Heat units rose throughout the early summer providing an optimal window to ripen our cherished white varietals. An abnormal early frost of freezing temperatures throughout Eastern Washington made this vintage one to remember.

# 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.



AGING: 20% aged for 3 months in French Oak with Partial Malolactic 80% Stainless Steel

#### WINE MAKING TEAM: & Ryan Strom

- pH: 3.4
- TA: 6.4 g/L
- ALCOHOL: 13.5%

100% Chardonnay

Alexandria Nicole

chardonnay WASHINGTON STATE