

2018 "BLOCK 17" SYRAH

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TASTING NOTES

This Estate-grown Syrah is produced from the Sara Lee Clone in Block 17 and was co-fermented with whole cluster Viognier grapes. This technique is Old World in style and increases color extraction and acidity while opening up a wide range of expressive aromatics. Our Block 17 Syrah shows no shortage of color in its deep, dark inky complexion. An elegant bouquet of blackberry, ripe raspberry, and acai pair nicely with notes of cured meat and allspice. The fruitiness of this wine carries through to the palate which is full of black raspberry, cherry, cocoa, and black currant. This Syrah has a long finish with soft, velvety tannins. If consumed prior to 2022, 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.



SOIL Sandy Loam Missoula Flood Sediment Hill Slope Rubble

HORSE HEAVEN HILLS AVA Located in South Central Washington

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.

VINEYARD:	Destiny Ridge Vineyard
APPELLATION:	Horse Heaven Hills
AGING:	Aged 18 months in 29% new French Oak and 71% 2-4 year year old French Oak
PRODUCTION:	Release Limited to 457 cases
WINE MAKING TEAM:	Jarrod L. Boyle & Ryan Strom
ALCOHOL:	14.4%
pH:	3.68
TA:	5.7 g/L
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