



2018 “QUARRY BUTTE” RED BLEND

\$26 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

Our Estate Destiny Ridge Vineyard was slated to become a rock quarry before we planted on this unique vineyard site. Today, we are honored for the natural beauty and terroir afforded to us by this amazing location and we are pleased to share it with you. The 2018 Quarry Butte features an elegantly expressive five varietal blend capturing the unique terroir of Destiny Ridge Vineyard. This red blend showcases decadent aromas of crème de cassis, raspberry and blackberry, followed by subtle hints of cedar, tobacco, and espresso. Richly layered, yet balanced, the palate is met with ripe raspberry, blackberry, cherry, and baking spice. If pairing with food, don't hesitate to try with a Manchego Buffalo burger, grilled lamb chops with an herbed chimichurri sauce or your favorite BBQ fare. The 2018 vintage provided wines of structure that are sure to be age worthy, decant, and enjoy!

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.

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.

VINEYARD: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

AGING: Aged 19 Months in 36%
New French Oak and 64%
2 and 3-year-old French Oak Barrels

PRODUCTION: Release Limited to 188g cases

WINE MAKING TEAM: Jarrod L. Boyle
& Ryan Strom

pH: 3.74

TA: 5.88 g/L

ALCOHOL: 14.2%

