



2019 ICE WINE

CABERNET FRANC

\$45 / 375ML. BOTTLE
(RETAIL)

TASTING NOTES

Harvested at 30°F and carefully slow pressed to extract the concentrated sugar, this wine is sure to please your sweet tooth. Brilliant amber in color, it offers warm aromas of candied green apple and sweet peaches with delicate accents of orange and lemon zest and a touch of rich caramel. The honeyed texture coats the mouth and offers layers of complex flavors in poached pear, strawberry, cloves, nutmeg, and cherry cordials that linger pleasantly on the palate. Enjoy this during the holidays with your berry or peach filled pies or pair it with your favorite spicy Indian or Thai dishes!

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.

VINEYARD: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

WINE MAKING TEAM: Jarrod L. Boyle & Ryan Strom

START BRUX: 38.7

RESIDUAL SUGAR: 165 g/L

pH: 3.9

TA: 5.1 g/L

ALC %: 12%

100%
Cab Franc



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.