

## 2018 a<sup>2</sup> CABERNET SAUVIGNON

## TASTING NOTES

The 2018 vintage was one for the books with near-perfect growing conditions providing us with stunning fruit destined to become memorable wines with structure and balance. In a glass, the 2018 A Squared Cabernet Sauvignon offers explosive aromas of blackberry, raspberry, and cherry with subtle herbal complexity. A touch of oak adds notes of cedar, espresso, and a hint of vanilla. The palate shows a silky tannin structure and cleansing acidity which provides balance to the richness and vast amount of chocolate, blackberry, and ripe strawberry that show throughout the wine. Try pairing with marinated ribeye or braised short ribs.

**VINEYARD**: Destiny Ridge Vineyard

**APPELLATION:** Horse Heaven Hills

AGING: Aged 20 months in 39% new French

Oak and 61% 2-year-old French Oak

WINE MAKING Jarrod L. Boyle TEAM: & Ryan Strom

ALCOHOL: 14.2%

## 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.

100% Cab. Sauv.



HORSE HEAVEN HILLS AVA Located in South Central Washington

SOIL
Sandy Loam
Missoula Flood Sediment
Hill Slope Rubble

## 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.



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