



2020 MARSANNE

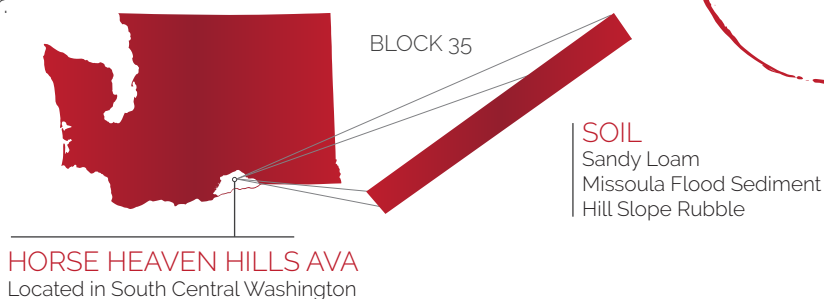
\$28 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

This Rhone white was handpicked from our very own Estate vineyard, Destiny Ridge. The 2020 growing season came with its challenges yet still provided us with the perfect conditions to achieve desired ripeness in our Marsanne. Gently whole-cluster pressed and fermented in 100% stainless steel, this richly textured wine shows a brilliant golden straw color, displaying tantalizing aromatics of white peach, Honeydew melon, pear, and lime zest. Refreshing flavors of Asian pear and nectarine are complemented by notes of papaya, honeysuckle, and spice. A lengthy finish is balanced by focused acidity and a touch of minerality. Our Marsanne is a food-friendly wine that would pair well with seafood, pork, or veal with buttery or creamy sauces.

VINTAGE

The 2020 vintage started off with a relatively mild with unusually warm temperatures creeping into the 100's during the month of June. Heat units rose throughout the early summer providing an optimal window to ripen our cherished white varietals. Although much of Washington, Oregon and California were plagued by smoke, Destiny Ridge was able to avoid the damaging effects, going on to produce quality wines. With temperatures once again dipping below freezing during October, this is sure to be a vintage 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. 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.

