

2018 CARMÉNÈRE

VINEYARD: Destiny Ridge Vineyard

AGING: Aged 20 months in 34% new French

Destiny Ridge Vineyards Horse Heaven Hills

APPELLATION: Horse Heaven Hills

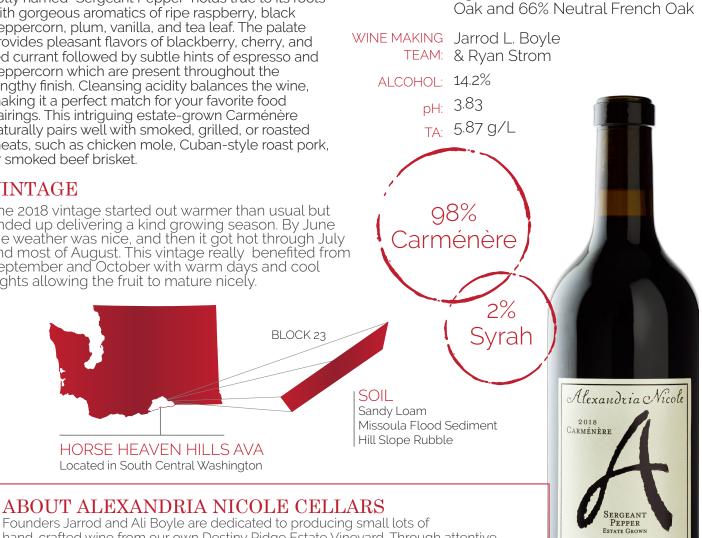
\$48 / 750 ML. BOTTLE (RETAIL)

TASTING NOTES

Hailing from the Médoc growing region in France, Carménère has proven to be a beautiful match for Washington State's optimal growing conditions. The aptly named "Sergeant Pepper" holds true to its roots with gorgeous aromatics of ripe raspberry, black peppercorn, plum, vanilla, and tea leaf. The palate provides pleasant flavors of blackberry, cherry, and red currant followed by subtle hints of espresso and peppercorn which are present throughout the lengthy finish. Cleansing acidity balances the wine, making it a perfect match for your favorite food pairings. This intriguing estate-grown Carménère naturally pairs well with smoked, grilled, or roasted meats, such as chicken mole, Cuban-style roast pork, or smoked beef brisket.

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.



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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