

2021 VIOGNIER ^{\$28/750ML.BOTTLE} (RETAIL)

TASTING NOTES

Hand-harvested and whole cluster pressed fruit from our Estate Vineyard and the Crawford Vinevard of the Columbia Valley, combine to make the core of this Washington State Viognier. The warmer than average vintage shows off vibrant aromatics of white peach, nectarine, and hints of orange zest and white flowers. The palate is lush, round, and full of peach, pear, and a hint of minerality that offers a smooth lingering finish. This graceful and entertaining Rhone white can easily be enjoyed while sipping poolside or savor a glass with fresh seafood like Dungeness crab. black cod. or lemon and macadamia nut crusted halibut. The texture of this wine will also pair nicely with creamy cheeses, a variety of pasta, or any dish with creamy sauces.

VINTAGE

The 2021 vintage was a great one. Early season heat led to smaller berry and cluster sizes which created fruit with great concentration but not much yield. The warmer than average vintage led to very fruit-forward wines with a lot of ripe, fruity aromatics. And probably the best news of all, we managed to avoid smoke and an early freeze this year.

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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