

2018 GRAVITY MERLOT \$28 / 750 ML, BOTTLE

(RETAIL)

TASTING NOTES

Washington State has consistently flipped the script on the idea that Merlot is a boring, outdated grape only to be found on the bottom shelf. For this grape to truly shine it requires warm sunny days with cool nights to help it reach full maturity while retaining a balanced acidity. Here in the Horse Heaven Hills, we have that. Deep ruby in color, the 2018 Gravity offers layers of fruity aromatics. On the forefront, ripe blackberry is followed by notes of cherry, strawberry, and a touch of blueberry pie. The fruitiness of this wine is complemented by notes of leather, cocoa, and baking spice not only adding complexity to the nose but throughout the richly textured palate. An elegant tannin profile provides a velvety mouthfeel while cleansing acidity brings the wine to a lengthy finish. Although ready to drink now, this wine shows potential for cellaring upwards of five years. Please decant. Enjoy.

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.

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.

