

2019 CARMÉNÈRE

\$ 48 / 750 M L. 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 red raspberry, roasted green peppers, and green and black peppercorns leading into grilled meat, tobacco, and hints of blackberry and vanilla sweetness on the palate. This wine will pair wonderfully with smoked, grilled, or roasted meats, such as chicken mole, Cuban-style roast pork, or smoked beef brisket but is also delicate enough to enjoy on its own.

VINEYARD: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

AGING: Aged 18 months in 33% new French

Oak and 67% Neutral French Oak

Alexandria Nicole

Destiny Ridge Vineyards Horse Heaven Hills

2019 Carménère

WINE MAKING Jarrod L. Boyle

TEAM: & Reid Klei

ALCOHOL: 14.2%

pH: 4.01 TA: 5.6 g/L

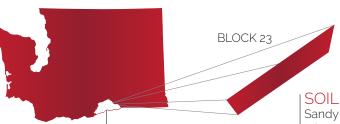
VINTAGE

The 2019 vintage started with a late winter with several days of below-average temperatures in June. Heat units rose throughout the early summer providing an optimal window to ripen our cherished white varietals. An abnormal early frost of freezing temperatures throughout Eastern Washington made this vintage one to remember.

98% Carménère

2%

Syrah



SOIL Sandy Loam Missaula Fland Co

Missoula Flood Sediment Hill Slope Rubble

HORSE HEAVEN HILLS AVA Located in South Central Washington

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.