



2021 ALBARIÑO

\$26 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

Crawford Vineyard sits down in the Yakima Valley which is traditionally a little cooler than the Destiny Ridge estate vineyard up in the Horse Heaven Hills. The cooler temperatures allow the fruit to ripen and mature a little slower, which results in lower sugar, higher acidity and a wine that is more elegant, fresh, and crisp. This Albarino opens with aromatics of white peach, melon, and orange blossom with background notes of mineral and wet stone. Experience lime, mandarin orange, and other crisp citrus fruits on your palate that will carry through to a long, dazzling finish. The bright acidity and lower alcohol in this wine make it a gem for pairing with a multitude of different foods: oysters, halibut, spicy noodles, Indian cuisine, and pasta with white sauce. It is also a great wine to enjoy on its own while poolside in the summer or kicking back on your patio.

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.

VINEYARD: Crawford Vineyard
APPELLATION: Columbia Valley
AGING: Stainless Steel Fermentation
WINE MAKING TEAM: Jarrod L. Boyle & Ryan Strom
pH: 3.46
TA: 8.6 g/L
ALC %: 12.5%

