



2021 a² CHARDONNAY

\$22 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

Our Estate grown Chardonnay displays a wonderful balance between indulgence and refreshment. Defined notes of tangerine, orange zest, and honeyed aromas lead to subtle hints of pineapple and Bartlett pear. On the palate, this wine shows plentiful amounts of citrus, honeysuckle, and fresh-cut pear. We put this vintage through ML fermentation to provide a touch of butter, palate richness, and a lush texture. This Washington state Chardonnay is a perfect standalone sipper or accompaniment to your favorite dish. It will pair well with a wide array of dishes ranging from fresh summer salads and seafood to seared white meats and tropical desserts.

VINTAGE

The 2021 vintage was a great one. Early season heat led to smaller berries 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.

APPELLATION: Columbia Valley

AGING: 100% Stainless Steel

WINE MAKING TEAM: Jarrod L. Boyle
& Reid Klei

pH: 3.75

TA: 5.5 g/L

ALCOHOL: 13.2%

94%
Chardonnay

6%
Pinot Gris

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.

