



# 2022 MARSANNE

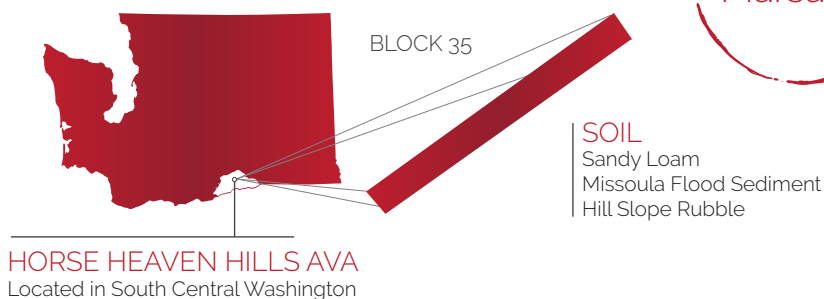
\$28 / 750ML. BOTTLE  
(RETAIL)

## TASTING NOTES

This Rhone white was handpicked from our very own Estate vineyard, Destiny Ridge. Gently whole-cluster pressed and fermented in 100% stainless steel, this delicate wine shows a brilliant golden straw color, displaying tantalizing aromatics of melon, white peach, apricot, and honey. Refreshing flavors of Asian pear and mandarin orange are complemented by notes of honeysuckle, wet stone, and spice. A soft, balanced finish with beautiful minerality makes this a perfect summer sipper. Our Marsanne is a food-friendly wine that would pair well with seafood, blackened chicken, or veal with buttery or creamy sauces.

## VINTAGE

The 2022 vintage was a rollercoaster, to say the least. A slow start to Spring, which saw snowfall in the vineyards in April, then led to an unseasonably wet and cool beginning of summer. This caused the vines to get a very late start, but just when we were starting to worry a bit the typical beautiful warm weather of eastern Washington arrived in July and lingered on until well into October offering perfect ripening conditions.



VINEYARD: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

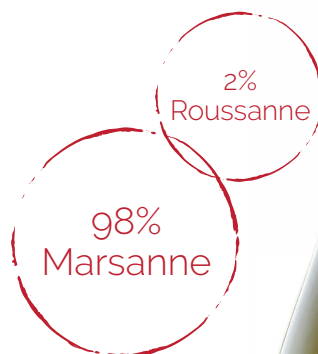
AGING: Stainless Steel Fermentation

WINE MAKING TEAM: Jarrod L. Boyle  
& Reid Klei

pH: 3.55

TA: 5.0 g/L

ALC %: 13.4%



## 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. At this location is where our winemaker Jarrod nurtures the fruit quality from bud to bottle. Our belief is that quality starts in the vineyard.