

2022 SAUVIGNON BLANC "STEEL HORSE"

VINEYARD: Destiny Ridge Vineyard

\$ 25 / 750 ML. BOTTLE (RETAIL)

TASTING NOTES

The 2022 vintage delivered us a beautiful Sauvignon Blanc full of character and many different nuances. This wine offers the perfect middle ground between This wine offers the perfect middle ground between the more New World fruit-forward style of the Horse Heaven Hills and the more herbal, grassy style of New Zealand. Aromatically pleasing, this wine opens up with bright aromatics of grapefruit, tangerine, and fresh herbs. The palate is full of crisp grapefruit, Meyer lemon, and a mouth-watering acidity that brings a crisp, refreshing finish. While it's great on its own, try this lovely white with fresh Puget Sound ovsters and/or scallops. lightly seasoned roasted oysters and/or scallops, lightly seasoned roasted fish with potatoes and thyme, or pair it with a refreshing mandarin or spring panzanella salad.

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.



HORSE HEAVEN HILLS AVA Located in South Central Washington

SOIL Sandy Loam Missoula Flood Sediment Hill Slope Rubble

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.

APPELLATION: Horse Heaven Hills AGING: Stainless Steel Fermentation WINE MAKING Jarrod L. Boyle TEAM: & Reid Klei pH: 3.38 TA: 6.0 g/L ALC%: 13.5% 100% Sauv. Blanc Vicole lexandria squared sauvignon blanc

HORSE HEAVEN HILLS



BLOCK 16