

2022 a^2 CHARDONNAY

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TASTING NOTES

Our Estate grown Chardonnay displays a wonderful balance between indulgence and refreshment. Defined notes of tangerine, baked apple, papaya, 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. The 2022 vintage gave us wonderful natural acidity which we did our best to preserve with non-ML, stainless fermentation. The bright acidity makes Washington state Chardonnay 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.

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.

APPELLATION: Horse Heaven Hills

AGING: 100% Stainless Steel

WINE MAKING Jarrod L. Boyle TEAM: & Reid Klei

pH: 3.68

TA: 6.2 g/L

ALCOHOL: 13.2%



Alexandria Nicole

chardonnay

WASHINGTON STATE

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.