



2021 SANGIOVESE

\$42 / 750 ML. BOTTLE
(RETAIL)

TASTING NOTES

We have a new family member at ANC!! Help us welcome Sangiovese to the club. At first glance, the pale ruby appearance might seem shy, but this wine is full of personality. Rich red cherry, wild strawberry, and sweet vanilla complement the spicy aromas of white pepper, dried herbs, anise, and a hint of minerality. This wine comes alive with vibrant acidity and a big finish that makes it a perfect food pairing partner. The subtle aromas of sun-warmed tomato leaves will get you thinking of opening a bottle to enjoy with beef Braciola braised in savory tomato sauce and creamy polenta or keep it simple and enjoy with burrata drizzled with olive oil and salt and pepper with rustic bread. Enjoy! Share! Repeat!

VINEYARD: Destiny Ridge Vineyard & Mercer Canyon

APPELLATION: Horse Heaven Hills

AGING: Aged 18 months in 20% New French Oak, 12% 1 year old French Oak and 68% Neutral Oak

WINE MAKING TEAM: Jarrod L. Boyle

ALCOHOL: 14.4%

pH: 3.92 pH

TA: 4.9 g/L

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.