



2021 “ROCK STAR” RED

TASTING NOTES

Come on backstage and meet the ROCKSTARS from Carboy Winery!!! The Carboy wine team came to taste wine with us and well, they were hooked! So we decided to dig dirt together and ANC planted vines at our Destiny Ridge Vineyard with Carboy's name written all over them. This collaboration resulted in a blend that calls you in with aromas of warm spices, dark chocolate, wild herbs, and cedar box. Syrah-dominant, layers of dark fruit flavors are reminiscent of summer ripe blackberries and dark cherries enhance the warm spices on the nose. The palate is alive with intensity and a long and lingering finish that plays between power and refinement. Grab a glass, crank up the tunes, and let's rock and roll! Cheers to Carboy!

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. 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.

2020 ROCK STAR: Carboy Team

VINEYARD: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

AGING: Aged 19 months in 31% New French Oak and 69% Neutral

WINE MAKING TEAM: Jarrod L. Boyle

ALCOHOL: 14.2%

pH: 3.85

TA: 6.3 g/L

