



2018 DESTINY

\$ 56 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

This Estate red wine is a wonderful blend of the best Destiny Ridge has to offer. We use all six Bordeaux varietals to produce this complex and elegant wine. Our 2018 Destiny provides a wide array of black currant, raspberry, violet, and tobacco on the nose. On the palate, this lush wine is loaded with blackberry, cassis, plum, strawberry, clove, and a touch of dark chocolate. This full-bodied blend displays a beautiful balance between the rich palate, lasting finish, and velvety tannins, and it shows the ability to age for years to come. Open a bottle to pair with a balsamic-glazed filet mignon, or with a decadent, dark chocolate and spice lava cake. Although exceptionally tasty now, under good cellar conditions it will only gain more complexity in another 5-10 years. Please decant.

VINTAGE

The 2018 vintage started out warmer than usual but ended up delivering a kind growing season. By June the weather was nice, and then it got hot through July and most of August. This vintage really benefited from September and October with warm days and cool nights allowing the fruit to mature nicely.

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.

VINEYARD: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

AGING: Aged 20 months in 100% French Oak

WINE MAKING TEAM: Jarrod L. Boyle

& Ryan Strom

ALCOHOL: 14.3%

pH: 3.73 pH

TA: 5.89 g/L

