



Alexandria Nicole
CELLARS

DESTINY RIDGE VINEYARD
HORSE HEAVEN HILLS AVA



OUR STORY

Ali and Jarrod Boyle are the founders of Alexandria Nicole Cellars, located on the southern border of Washington State overlooking Oregon. The winery was named after the winemaker's wife, Alexandria (Ali). Syrah was the first vine planted at the estate vineyard, Destiny Ridge, which had previously been slated to be a rock quarry.

2001 was the inaugural vintage at Destiny Ridge. When the first harvest was leaving the vineyard, Jarrod held back some fruit to make a bit of celebratory wine. The wines were wildly popular! Shortly thereafter, the idea to open a winery was born. The state-of-the-art production facility was constructed in September, 2004 in the heart of Destiny Ridge Vineyard. Ten years later, the facility was expanded due to the growth of the vineyard and case production.





DESTINY RIDGE

WHERE THE DREAM BEGAN

We are fortunate to have our own estate vineyard, Destiny Ridge, which allows Alexandria Nicole Cellars to have complete control of fruit quality from bud to bottle. Our belief--a constant for all great wineries around the world--is that quality starts in the vineyard.

Through attentive viticulture management, balanced crop levels, gentle hand-harvesting of grapes and passionate winemaking, we produce consistent quality in every bottle. Our 267 planted acres on our estate vineyard is located high on the bluffs, overlooking the majestic Columbia River. It is here, situated on the dominant ridge, that our grapes perfectly struggle in the arid conditions of the Horse Heaven Hills.



GEOLOGY AT DESTINY RIDGE

The hills of Destiny Ridge Vineyard are geologic folds in the earth's crust. These geologic folds are responsible for the consistent winds that blow across the land; the windy climate is part of what makes the Horse Heaven Hills appellation distinct from the large Columbia Valley appellation that surrounds it. Wind lowers the risk of vineyard disease and pests, while at the same time stressing the vines by drying them out. Add quick-draining soils of silty loam to the mix of vineyard characteristics and the need for irrigation becomes even more pronounced. Drip irrigation is the canopy-management tool of choice to control the vigor of the vines at Destiny Ridge.

In addition to its distinctive topography, Destiny Ridge Vineyard benefits from its proximity to the Columbia River. Although it sits approximately 800 feet above the river, the vineyard is relieved of temperature extremes suffered elsewhere in the Columbia Valley AVA, thanks to the modifying effects of the river (with its stirring of air currents) and the sloping of the land toward the river (draining cold air away from the vines).

All of these factors help produce intense flavored grapes with a structural balance of sugars and acids. Attentive viticultural and enological management – including balancing crop levels and gentle processing of grapes – completes the formula behind consistently excellent harvests and wines from Destiny Ridge Vineyard.



TERROIR AT DESTINY RIDGE

The sun, soil, slope, wind and water that make our spot unique as a growing area for wine grapes. The Horse Heaven Hills American Viticultural Area is in Southeastern Washington, and is part of the larger Columbia Valley AVA. The Horse Heaven Hills AVA borders the Yakima Valley AVA on the north and the Columbia River on the south. Elevation in this AVA ranges from 200 feet above sea level in the south to 1,800 feet above sea level at the northern boundary. Destiny Ridge sits at 850 feet above sea level.

The grapes planted in the south-facing slopes of the Horse Heaven Hills benefit from strong winds that arrive from the West via the Columbia River Gorge. The wind reduces the likelihood of rot and fungal diseases taking hold and our slope combines with the wind to keep frost at bay. We enjoy very hot days and much cooler nights (diurnal shift), that gives our fruit, intense fruitiness and bright but balanced acidity. The soil at Destiny Ridge varies depending on where you are at in the vineyard.

We enjoy five unique topography areas within our vineyard alone. This includes clay, limestone, schist (medium sized mineral rocks), and gravel along with sandy top soils. Because the Horse Heaven Hills has a rainfall of only 6-8 inches per year (as dry as the Gobi Desert), we irrigate from the Columbia River bringing water to the barren hillsides.

All of these components help us cultivate fruit we craft into balanced, complex, age-worthy wines that showcase our unique growing area.



2020 “SHEPHERDS MARK”

Sunset International – 98 pts & Dbl Gold
\$28 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

In the early 1900s, pioneering Shepherders left their mark on the Horse Heaven Hills in the form of rock monuments. Many still stand along the ridgeline of our Estate Destiny Ridge Vineyard. Alexandria Nicole Cellars was the first to produce this classic Estate Rhone blend of Roussanne, Marsanne, and Viognier in Washington State and it has been our signature white wine since 2004. This year's Roussanne-based blend shows aromatics of white peach, mango, pineapple, and Bartlet pear, accompanied by a beautiful floral note reminiscent of lilac. The medium-bodied palate is filled with, honeysuckle, lemon, and melon balanced by a bright flash of acidity and touch of minerality. Served chilled.

VINTAGE

In the early 1900s, pioneering Shepherders left their mark on the Horse Heaven Hills in the form of rock monuments. Many still stand along the ridgeline of our Estate Destiny Ridge Vineyard. Alexandria Nicole Cellars was the first to produce this classic Estate Rhone blend of Roussanne, Marsanne, and Viognier in Washington State and it has been our signature white wine since 2004. This year's Roussanne-based blend shows aromatics of white peach, mango, pineapple, and Bartlet pear, accompanied by a beautiful floral note reminiscent of lilac. The medium-bodied palate is filled with, honeysuckle, lemon, and melon balanced by a bright flash of acidity and touch of minerality. Served chilled.

AWARDS

2020 • **90 POINTS • DOUBLE GOLD • BEST OF CLASS** • SUNSET INTERNATIONAL WINE COMPETITION

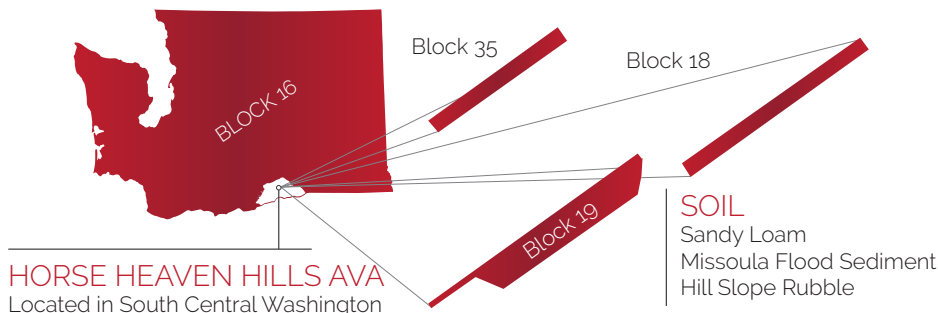
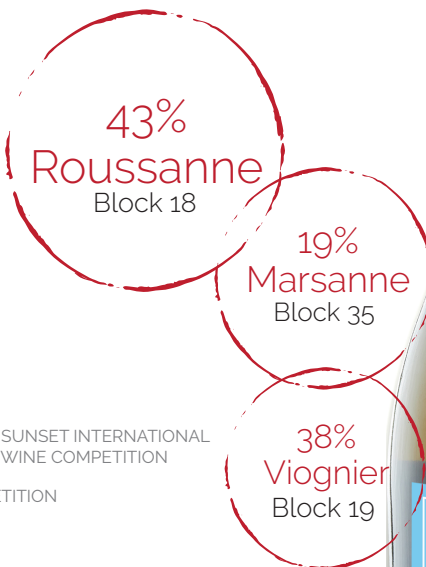
2019 • **GOLD • 90 POINTS** • SUNSET INTERNATIONAL WINE COMPETITION

2018 • **GOLD** • Six Nations Wine Challenge

2018 • **95 POINTS, BEST OF CLASS** • SavorNW*

2018 • **91 POINTS** • Wine & Spirits

VINEYARD: Destiny Ridge Vineyard
APPELLATION: Horse Heaven Hills
AGING: Stainless Steel Fermentation
WINE MAKING TEAM: Jarrod L. Boyle & Ryan Strom
ALCOHOL: 13.2%
pH: 3.45
TA: 6.8 g/L





2019 "BLOCK 17" SYRAH

\$45 / 750ML. BOTTLE
(RETAIL)

TASTING NOTES

This estate-grown Syrah is produced from the Sara Lee Clone in Block 17 and was co-fermented with whole cluster Viognier grapes. This technique is Old World in style and increases color extraction and increased acidity while opening up a wide range of expressive aromatics. Our Block 17 Syrah shows no shortage of color in its deep, dark inky complexion. An elegant bouquet of rich blackberry, blueberry, raspberry, and plum pair nicely with notes of cured meat and allspice. The fruitiness of this wine carries through to the palate which is full of black raspberry, cherry, cola, and black currant. This Syrah has a long finish with soft, velvety tannins. If consumed prior to 2022, please decant.

VINTAGE

The 2019 vintage started off with a late winter with several days of below average temperatures in June. Heat units rose throughout the early summer providing an optimal window to ripen our cherished white varietals. An abnormal early frost of freezing temperatures throughout Eastern Washington made this vintage one to remember.



HORSE HEAVEN HILLS AVA
Located in South Central Washington

SOIL
Sandy Loam
Missoula Flood Sediment
Hill Slope Rubble

VINEYARD: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

AGING: Aged 18 months in 29% new French Oak and 71% 2-4 year year old French Oak

WINE MAKING TEAM: Jarrod L. Boyle & Ryan Strom

ALCOHOL: 14.4%

pH: 3.64

TA: 6.1 g/L

97%
Syrah

3%
Viognier



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.

THANK YOU FOR CHOOSING
TO PARTNER WITH US.

FOR MORE INFORMATION VISIT
www.ancwines.com