



Alexandria Nicole CRAWFORD VIOGNIER

2018 • 90 POINTS • WINE SPECTATOR

\$24 / 750ML. SRP

TASTING NOTES

What do you get when you blend pristine fruit from two of the top Viognier producing vineyards in the state? Our 2018 Crawford Viognier! Hand-harvested and whole cluster pressed fruit from our estate and Crawford Vineyard of the Columbia Valley make up this delightful white wine. The meticulous care in the vineyard shown by both growers speaks volumes in this wine.

This Viognier showcases a dazzling bouquet of fresh peach and stone-fruits backed by nuances of white grapefruit, Meyer lemon and gardenias. Complementing the dynamic nose is a palate loaded with lovely layers of tangerine, orange zest, cantaloupe and papaya stealing the show. A lively backbone of acidity provides a refreshing experience that's sure to leave you wanting more. This graceful and entertaining Rhône white can easily be enjoyed with fresh clams, scallops and prawns, black cod.

VINTAGE

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

AWARDS

2018 • 90 POINTS • Wine Spectator
2018 • 90 POINTS • James Suckling
2016 • 90 POINTS • Wine Spectator
2014 • 90 POINTS • Wine Spectator
2014 • 91 POINTS • Beverage Testing Institute
2014 • DOUBLE GOLD, BEST OF CLASS • Savor NW
2014 • GOLD • Great Northwest Wine Competition
2013 • DOUBLE GOLD • Seattle Wine Awards
2013 • GOLD • Wine Press Northwest
2013 • 91 POINTS, BEST BUY • Beverage Testing Institute
2012 • DOUBLE GOLD • Seattle Wine Awards
2012 • 94 POINTS, BEST BUY • Beverage Testing Institute

SOURCE: 82% Destiny Ridge &
18% Crawford Vineyard

APPELLATION: Columbia Valley

AGING: Stainless steel fermentation

WINEMAKING TEAM: Jarrod L. Boyle, Matt Dodson
& Ryan Strom

PH: 3.52

TA: 6 g/L

100%
Viognier

