



Wines of Washington "WOW" Wine Club

April 16th, 2007 Shipment



Wine: 2006 Shepherd's Mark White Blend

Winery: Alexandria Nicole Cellars

Winemaker: Jarrod Boyle

Comments: 35% Barrel fermented in neutral oak and aged 7 months sur lees it emits layers of lemon zest and floral notes with hints of caramel and 65% stainless steel fermented adding a citrus nose that invite you to a crisp, viscous mouth-feel that lingers to refreshingly finish. In the early 1900's, pioneering sheepherder's left their mark on the Columbia Valley in the form of Stone Monuments. These monuments, some still standing along the ridge line of our Destiny Ridge Estate Vineyard were used for marker identification, recreational pastime, artistic expression, and even as simply as to leave ones mark on the world. We dedicate this Rhone Blend to all pioneers of the Columbia Valley and continue our efforts to leave our mark on the world through the artistic expression of our wines.

Food Pairing: Rich shellfish (lobster & crab), Sea Bass, Spicy foods (curries, gumbo), Stir-fries in garlic and olive oil, and Salmon.

Growing Region: Destiny Ridge Vineyards in Horse Heaven Hills

Varietal Composition: 68% Rousanne, 18% Viognier, 14% Marsanne

Alcohol: 13.9%

Price: \$20.00