

2018

ALBARIÑO, SPANISH SPRINGS VINEYARD

SAN LUIS OBISPO COUNTY

150 Cases | Bottled March 20, 2019

Suggested Retail: \$25

VINEYARD

This is a cool climate vineyard due to its close proximity to the Pacific Ocean at Pismo Beach on California's Central Coast. It is two miles inland from the ocean in a small meandering narrow valley called Price Canyon. The vines cover rolling hills facing southeast, and the soils are sandy loam...further evidence of its close proximity to the nearby beach.

VINTAGE

Our region is still experiencing an extended drought and specifically we received only 12.7" of rain during the 2017/2018 winter, of which 5.25" came during a five-day storm in March. For the 2018 harvest, Albariño yields were up about 15% primarily due to an exceptional set in the spring.

WINEMAKING

This Albariño was whole cluster pressed and settled overnight. Fermented cold (58 °F) in stainless steel, aged cold in a stainless steel tank sur lies, and received a polish filtration before bottling.

Vineyard:

Spanish Springs Vineyard
Pismo Beach, SLO County

Harvest:

October 3, 2018. Harvested by hand

Fermentation:

fermented in Stainless Steel at 58°F

Aging:

Aged in Stainless steel

Alcohol:	pH:	T.A.:
13.0%	3.16	6.86g/L



TASTING NOTES

An intensely aromatic wine: nectarine, lime zest, petrichor, fig. The mid-palate has lean, refreshing, and zippy acidity and minerality. Aromas carry through to the finish, zipping all the way.