

2019

ALBARIÑO, SPANISH SPRINGS VINEYARD

SAN LUIS OBISPO COUNTY

95 Cases | Bottled March 9, 2020

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 proximity to the nearby beach.

VINTAGE

We believe that 2019 is an exceptional cool vintage with near ideal weather during the dormant winter months as well as the growing season. The vines received an above average amount of rainfall of 24" during the 2018/2019 winter. This may have led to a later than average bud break with many dormant vines on March 1. Overall, the growing season was cool without the heat spikes. Albarino yields were below average at only 2 tons/acre.

WINEMAKING

This Albariño was fermented cold (62 °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:

September 19, 2019. Harvested by hand.

Grape Analysis:

23.8 °Brix, 7.60 T.A., 3.07 pH.

Fermentation:

fermented in Stainless Steel at 62°F.

Aging:

Aged in Stainless steel.

Alcohol:	pH:	T.A.:
13.4%	3.13	7.05 g/L



TASTING NOTES

Pale straw brilliant clarity. A bright aromatic nose of stone fruit, figs and a hint of baking spices. Lovely balance of bright acidity and moderate body...lovely after taste of white peach and dried pears.