

2020

ALBARIÑO, SPANISH SPRINGS VINEYARD

SAN LUIS OBISPO COUNTY

119 Cases | Bottled May 26, 2021

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

In terms of the climate we saw low rainfall totals of 15 inches for the 2019/2020 winter preceding the growing season. We experienced moderate spring and summer temperatures and projected an average size crop. There were a couple of minor heat spells, August 14 – 22 (highs in the mid-90s), September 5 – 7 (peaked at 117 on 9/6) and a small amount of smoke during the early stage of harvest from the Northern California fires. Despite this we made beautiful wines in 2020. They show good concentration of ripe flavor, lush full body, and low acidity...showy and easy to drink.

WINEMAKING

This Albariño was whole cluster pressed, juice chilled and settled overnight and then 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, San Luis Obispo County.

Harvest:

September 17, 2020. Harvested by hand.

Grape Analysis:

23.7 °Brix, 7.95 T.A., 3.17 pH.

Fermentation:

fermented in Stainless Steel at 62°F.

Aging:

Aged in Stainless steel and filtered before bottling.

Alcohol:

13.0%

pH:

3.21

T.A.:

6.80 g/L



TASTING NOTES

The wine is a crystalline pale straw color. It is mineral-driven, lean and racy with classic Albariño acidity. Enticing aromas of lime zest, petrichor, and white peach make this a crowd pleaser.