

2022

ALBARIÑO, SPANISH SPRINGS VINEYARD

SAN LUIS OBISPO COUNTY

154 Cases | Bottled March 6, 2023

Suggested Retail: \$32

VINEYARD

This is a cool climate vineyard due to its close proximity to the Pacific Ocean at Pismo Beach on the San Luis Obispo 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

The California drought continued with the 2022 vintage as we receive only 12 inches of rain during the winter preceding the growing season. On top of that we've had similar low rainfall seasons during the two previous winters. Budbreak occurred mid-March, which is normal, and we had a cool windy early spring. In general, 2022 was a cool growing season with no heat spikes of note. One or two days in April and June with peak temperatures in the low 90s. Temperatures in July and August reach highs in the upper 70s to low 80s. Degree day totals for 2022 were 2582 or a cool low Region II, with foggy mornings followed by sunny afternoons. This Albariño was harvested nearly a month after an early-September eight-day heat spell.

WINEMAKING

This Albariño was fermented cold (62 °F) in stainless steel in a stainless steel tank *sur lies*, and received a po before bottling.

Vineyard:

Spanish Springs Vineyard, San Luis Obispo Coast AVA.

Harvest:

October 4, 2022. Harvested by hand.

Grape Analysis:

22.8 °Brix, 7.88 T.A., 3.07 pH.

Fermentation:

Fermented in Stainless Steel at 62°F.

Aging:

Aged in Stainless steel and filtered before bottling.

Alcohol:

14.0%

pH:

3.05

T.A.:

7.35 g/L



TASTING NOTES

Brilliant pale straw color. This is a ripe, energetic, voluminous expression of Albariño. Forward aromatics of nectarine, lychee, yellow peach, and wet stone. Full body, ripe flavors, refreshing acidity, long fruit driven finish.