



ALBARIÑO 2022

American White Wine

100% Albariño, Edna Valley AVA, California, USA

ABV 13.5%

TA 7.4g/L

pH 3.13

WINEMAKERS NOTES

Albariño grapes were harvested in early October. After gently pressing the grapes the juice was fermented until "dry", i.e. no sugar remaining for the yeast to convert into alcohol. This fermentation took place in two ways. First, half of the juice was placed into temperature controlled stainless steel to focus the citrus and floral flavors. The other half was placed into neutral oak barrels to enrich texture and soften any bitter acids. Both methods were blended together and allowed to harmonize inside of neutral oak barrels until the wine was bottled.

TASTING NOTES

Inviting aromas of Meyer lemons, kiwi fruits and the classic Albariño salinity of seashells. The taste is both refreshing and creamy like key lime pie or lemon curd. A distinctive perfumed white peach flavor and almond nuttiness lingers through a long, mouth filling finish.

SERVING SUGGESTIONS

This Albariño has a refreshing acidity with a contrasting creamy mouthfeel. It lends itself to salty foods with subtle fats. Try baked feta cheese with pita chips, grilled shishito peppers with Spanish chorizo, butter-poached lobster risotto, or the queen of New Mexican food, green chile chicken enchilad