

2021

## ALBARIÑO, SPANISH SPRINGS VINEYARD

SAN LUIS OBISPO COUNTY

99 Cases | Bottled February 2, 2022

**Suggested Retail:** \$28

### 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

The 2021 Vintage – In a word “Epic”. We started the growing season with a very dry winter, only 11” of rain and most of the rain came during a late January four-day rainstorm dropping 7” of water. In general, the growing season was cool. Apart from one warm day on June 16 when the temperature rose to 105 degrees F, there were no other heat spikes during the year. The mild temperatures continued through harvest in September and October, which opened the stretch of time for picking at optimal maturity. This was a late harvest with long hang time yielding wines with concentrated flavors and high acids.

### 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, San Luis Obispo Coast AVA.

#### Harvest:

October 9, 2021. Harvested by hand.

#### Grape Analysis:

22.1 °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.

<b>Alcohol:</b>	<b>pH:</b>	<b>T.A.:</b>
13.0%	3.34	6.67 g/L



### TASTING NOTES

Brilliant pale straw color. Bright aromatics, fresh cut Gala apple, hints of pineapple and petrichor. Wonderful balance, crisp, rich midpalate, Graham cracker and a bit of lime zest in the finish. A great sipper or companion to seafood.