



ALBARIÑO

2018

TECHNICAL DETAILS

CLONE

Clone I – known for high acidity

HARVEST DATE

September 11th

AVERAGE BRIX

22.1

ALCOHOL

13.6%

PH / TA AT HARVEST

2.97 / 9.1 g/L

FINAL PH / TA

3.31 / 6.9 g/L

CASES PRODUCED

264

AGING

100 % stainless steel for 4 months

ADDITIONAL DETAILS

TASTING NOTES

Peaches, lychee, melon on the nose, very intense aromatics. Bright acidity, lively, light bodied with a sharp finish.

ABOUT THE VINEYARD

Morro View Vineyard is located in Edna Valley. Gently rolling hills that consist of Tierra loam soils produce grapes with intense aromatics. 6 acres of Albariño is grown on roughly between 9 and 15 percent slope, with rows oriented Northwest by Southeast.

GROWING SEASON

May and June were particularly cool months, but a heat wave in July and August sparked vigorous growth. This aided in the decision to pick a little early to avoid sunburn which causes browning of the skins.

WINEMAKING

The Albariño received a direct whole-cluster press, separating any juice yielded above 1 bar (about 15psi) to reduce acidity. The skins are where most grape acids reside, so pressing lightly created a lower yield but with better tasting juice. The juice was then cold fermented by keeping it between 52- and 60-degrees Fahrenheit to help preserve volatile esters which enhanced the aromatic intensity. This process lasted nearly a month. A small amount of very lightly toasted oak chips were added during fermentation to add further complexity to the nose.