



ALBARIÑO

2019

TECHNICAL DETAILS

CLONE

Clone 1 – known for high acidity

HARVEST DATE

September 9th

AVERAGE BRIX

23.5

ALCOHOL

14.1%

PH / TA AT HARVEST

2.98 / 9.46 g/L

FINAL PH / TA

3.29 / 6.73 g/L

CASES PRODUCED

200

AGING

100 % stainless steel for 4 months

ADDITIONAL DETAILS

TASTING NOTES

Stone fruit aromas of apricot and peach with accents of fresh strawberry, lychee, and pineapple. Light bodied and crisp flavors with matching acidity lead to a sharp finish. A delightful warm weather sipper.

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

Like 2018, the 2019 growing season included a wet winter, cool spring, and mild summer. The combination caused bud break, bloom, and veraison to begin later than average. Yields were either average or slightly higher. Fortunately, summer had an absence of extended heat waves, leading to a lengthier growing season. This allowed for even ripeness, as well as ample time for complexity and ripening with good natural acidity.

WINEMAKING

After whole cluster pressing, the wine was cold settled, followed by an initial racking for clarification. Due to its ability to ferment at lower temperatures, *Saccharomyces Bayanus* yeast was used in conjunction with an obscure wild yeast, *Torulasporea Delbrueckii*, which started the fermentation before dying off. The result was greater complexity and a mouthfeel with enhanced viscosity. After inoculation, fermentation progressed slowly and the temperature was kept between 48 and 56 degrees to preserve volatile esters, creating a wine with unique characteristics.