Albariño
2016 • HUERHUERO • PASO ROBLES

The grapes for our Albariño hail from our estate Huerhuero Vineyard. This grape variety is grown in Spain (Rías Baixas region, Galicia) under the name Albariño and in Portugal (Vinho Verde region) as Alvarinho. Albariño is a thick-skinned grape, which allows it to flourish in our Mediterranean climate.

The grapes for this vintage were handpicked during the cool morning hours and whole cluster pressed. After cold settling for 48 hours, the juice was racked and cold fermented in small stainless steel tanks to retain the wine’s vibrancy. Upon completion of fermentation, the wine was aged on its lees for four months to enhance complexity. The result is a juicy wine that will pair well with your favorite tapas.

Tasting Notes
COLOR: Light straw
AROMA: Pear and citrus fruit with hints of lemon-lime zest and floral notes
TASTE: Medium-bodied with crisp acidity and minerality; flavors of citrus and pear unfold into a quenching, zesty finish

Recommendations
Serve at 50° – 54° F
Enjoy now through 2020
Store in dark dry place at 55° – 65° F
Pairing suggestions: Tapas, seafood, Thai salads, or pasta with cream sauce

Technical Notes

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Variety</th>
<th>Cases Produced</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.22.16</td>
<td>24.9</td>
<td>Huerhuero</td>
<td>Albariño</td>
<td>403</td>
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</tbody>
</table>

AGING: Small stainless steel fermenters
BOTTLING DATE: 02.17.17
RELEASE DATE: 03.17.17
CAGES PRODUCED: 403
ALCOHOL: 14.5%
PH: 3.47
TOTAL ACIDITY: 5.8 g/L
RESIDUAL SUGAR: Dry

Kevin Willenborg, Winemaker
A crisp, refreshing white wine from Paso Robles