

2011 ALBARIÑO – HUERHUERO

The grapes for our inaugural bottling of 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 evening hours on October 13. The wine was then cold fermented for 15 days before being transferred to neutral oak barrels where it was aged for four months.

TASTING NOTES

Color: Bright golden straw

Aroma: Lime and pineapple with floral notes

Taste: Full-bodied with crisp acidity and hints of citrus

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2016

Store in dark dry place at 55° – 65° F

Pairing suggestions: Tapas, seafood, Thai salads, or pasta with cream sauce

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend	
10.13.11	24.0	Huerhuero	Albariño	100%

Aging: Four months in neutral oak barrels

Bottling date: 03.12.12

Release date: 05.18.12

Cases produced: 145

Alcohol: 13.8%

pH: 3.33

Total acidity: 7.4 g/L

Residual Sugar: Dry



An aromatic fresh white wine from Paso Robles