

2012 ALBARIÑO – HUERHUERO

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 at night during the cool evening hours and were whole cluster pressed. After cold settling for 48 hours, the juice was racked and fermented in both a small stainless steel tank and neutral French oak barrels where it was aged for four months.

TASTING NOTES

Color: Light straw

Aroma: Ripe pear, honeydew melon and passion fruit

Taste: Full-bodied with crisp acidity; hints of pineapple unfold into a creamy finish

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
09.21.12	24.0	Huerhuero	Albariño 100%

Aging: Stainless steel and neutral oak barrels

Bottling date: 02.21.13

Release date: 03.31.13

Cases produced: 176

Alcohol: 14.3%

pH: 3.50

Total acidity: 6.1 g/L

Residual Sugar: Dry



Kevin Willenborg, Winemaker

An aromatic fresh white wine from Paso Robles