

2013 ALBARIÑO – HUERHUERO

The grapes for our Albariño hail from our estate Huerhuero Vineyard. This grape variety is grown in Spain (Rias Baixas region, Galicia) under the name Albariño and in Portugal (Vinho Verde region) as Alvarinho. Albariño is a thickskinned 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 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: Pear, honeydew melon and pink grapefruit

Taste: Medium-bodied with crisp acidity; notes of lime unfold into a mineral finish

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2017

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	Variety	
09.11.13	23.8	Huerhuero	Albariño	100%

Aging: Stainless steel and neutral oak barrels

Bottling date: 03.05.14

Release date: 04.04.14

Cases produced: 615

Alcohol: 14.5%

pH: 3.44

Total acidity: 5.2 g/L

Residual Sugar: Dry



Kevin Willenborg

Kevin Willenborg, Winemaker

A crisp, refreshing white wine from Paso Robles