Albariño

2014 • 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 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 small stainless steel tanks and neutral oak barrels where it was aged for four months.

Tasting Notes

COLOR: Light straw
AROMA: Pear, honeydew melon and pink grapefruit with hints of white peach
TASTE: Medium-bodied with crisp acidity; notes of lime unfold into a mineral finish

Recommendations

Serve at 50° – 54° F
Enjoy now through 2018
Store in dark dry place at 55° – 65° F
Pairing suggestions: Tapas, seafood, Thai salads, or pasta with cream sauce

Technical Notes

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<thead>
<tr>
<th>HARVEST DATE</th>
<th>BRIX</th>
<th>VINEYARD</th>
<th>VARIETY</th>
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<tbody>
<tr>
<td>09.16.14</td>
<td>24.5</td>
<td>Huerhuero</td>
<td>Albariño</td>
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AGING: Small stainless steel fermenters
BOTTLING DATE: 03.24.15
RELEASE DATE: 04.03.15
CASES PRODUCED: 646
ALCOHOL: 14.7%
P H: 3.67
TOTAL ACIDITY: 5.5 g/L
RESIDUAL SUGAR: Dry

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