

Until 1989 Albariño was one of the rarest wine varieties in the world, rarely glimpsed outside the Iberian Peninsula. Since that time, this light yet vibrant white grape has become a darling of wine geeks worldwide for its preternatural ability to pair with all types of seafood, cheese, and salty dishes.

TASTING NOTES

Very pale chartreuse color. In the nose, citrus (mostly lime and tangerine) peel and leaf with a vague hint of peach and pineapple. Impressively bracing natural acidity (no acidification was done), and a slightly richer and more savory mouthfeel than we achieved in the '12 (perhaps because we were able to do a little more *bâtonage*.) The wine has come together nicely since bottling, but is still pretty tightly wound, and certainly will keep its freshness for several years to come. Still absolutely the perfect wine to serve with cracked crab.

VINEYARD | PRODUCTION NOTES

The Kristy Vineyard in the Salinas Valley, from which derives the dominant component of this blend, is a bit of a wind tunnel, and as such, remains almost preternaturally cool in temperature during the growing season. (It is aided and abetted by the Jespersen Vineyard of Edna Valley, perhaps even cooler.)

The photo illustration on the label displays a sensitive crystallization of our Albariño wine. Sensitive crystallizations create a visual representation of a wine's organizing and growth forces—a snapshot of its internal harmony. By featuring this representation as well as enumerating the ingredients used in processing, we hope to demonstrate our commitment to natural, vital wines and to the great virtue of transparency.

INGREDIENTS

Grapes and sulfur dioxide.

In the winemaking process, the following were utilized: Indigenous yeast, yeast nutrients, and bentonite.

At time of bottling, this product contained: 70 ppm total SO₂ and 25 ppm free SO₂



SENSITIVE CRYSTALLIZATION

Central, well defined sun forces reflect the connections between this wine's cool climate fruit, the vineyard and the seasonal dryness of the '13 vintage. Finely detailed crystals outstretching fully to the periphery highlight the wine's strong connection to mineral rich soils. Focused, integrated and powerful, the varietal blends, soils, vines and winemaking reflect elegant organization & harmony.

VITAL STATISTICS

Varietal Blend: 100% albariño
Vineyards: 73% Kristy Vineyard, 27% Jespersen Ranch
Appellation: Central Coast
Alcohol by Volume: 13.2%
TA: 7.8 g/L
pH: 3.36
Production: 1,592 cases

REGION



WINEMAKER

Randall Grahm



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VINEYARD**

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