



2014 ALBARINO

Appellation:	Los Carneros, Sonoma, Las Brisas Vineyard
Varietals:	100% Albarino
Harvested:	September 12th, 2014
Ageing and Cooperage:	Neutral French oak, lees stirred
Alcohol:	13.8%
Bottled:	March 18th, 2015
Released:	May 1, 2015
Cases Produced:	74 cases

HARVEST:

We handpicked 1.615 tons of Albarino on September 12th, 2014. The grapes for this vintage are from the Las Brisas Mahoney Vineyard (85%) and the Fortress Vineyard in Red Hill, Lake County (15%).

Average Sugar: 23.2 Brix
Acidity: 7 g/L
pH: 3.29
RS: 1 g/L

FERMENTATION AND AGING:

Whole cluster pressed to tank with Premiere Cuvee yeast. Fermented at 50 degrees for two weeks, then put into neutral oak barrels. The *lees* were stirred every two weeks for 6 months.

WINEMAKER NOTES:

A popular Spanish varietal, this is our fourth release of this light to medium-bodied white. It has floral aromas of orange blossoms and peaches followed by flavors of apricots and citrus. It is crisp and refreshing with a creamy mouth feel with a lively finish.

FOOD PAIRING SUGGESTIONS:

Enjoy with fish and shellfish, mild cheeses, or spicy food, such as Thai dishes. It is crisp and refreshing on a hot, sunny afternoon.