



2019 ALBARIÑO

ESTATE GROWN – SANTA YNEZ VALLEY

The 2019 Albariño is an assertively elegant and varietally expressive wine that speaks to the sandy riverbed soils and crisp marine climate of our estate vineyard.

ESTATE VINEYARD

The 35-acre Brick Barn estate vineyard lies just north of the Santa Ynez River in a largely unexplored winegrowing corridor near the city of Buellton in the western Santa Ynez Valley. Here, persistent sun exposure ensures depth of flavor, while the Pacific Ocean—just 10 miles away—delivers daily cooling to maintain fruit acidity and structure. The Albariño is planted to a small 1.9 acre block. This block's sandy riverbed soils foster pure varietal character, while the marine breezes help maintain fruit vibrancy through full maturity.

WINEMAKING

Our vision is to remain true to the varietal authenticity of classic Spanish Albariño, producing a wine that is full-flavored yet also crisp and refreshing. The fruit was harvested at night to retain pure fruit freshness. The clusters were destemmed and gently pressed. After cold settling for five days, the juice was racked off the sediment and fermented in stainless steel over a period of 15 days. After fermentation, the wine was cold aged for nine months in stainless steel to ensure the retention of delicate aromatics and bright fruit flavors.

TASTING NOTES

The 2019 Albariño presents enticing aromas of white peach, orange blossom and honey with hints of sea breeze salinity. A luscious texture is loaded with flavors of apricot, golden apple, honeydew melon and citrus. Hints of spice and wet stone join fresh acidity on a lively, energetic finish.

AWARDS & RATINGS

93 Points – The Tasting Panel
92 Points & Editor's Choice – Wine Enthusiast



VINEYARD

Block 1

CLONES

Clone 1

AGING

9 Months in 100% Stainless Steel

CASE PRODUCTION

419 Cases

pH 3.14 TA .65 ALC 15.1%

MSRP \$38