



## 2015 ALBARINO

Appellation:	Los Carneros, Sonoma, Las Brisas Vineyard
Varietals:	100% Albarino
Harvested:	September 3rd, 2015
Ageing and Cooperage:	Neutral French oak, lees stirred
Alcohol:	14.2 %
Bottled:	March 28th, 2016
Released:	May 1, 2016
Cases Produced:	153 cases

### HARVEST:

We handpicked 2.905 tons of Albarino on September 3rd, 2015. The grapes for this vintage are from the Las Brisas Mahoney Vineyard.

Average Sugar: 24.4 Brix  
Acidity: 6.7 g/L  
pH: 3.41  
RS: 1.4 g/L

### FERMENTATION AND AGING:

Whole cluster pressed to tank with QA23 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.