

**VARIETY:**

100% Albariño

VINEYARD:

Scheid – Arroyo Seco

APPELLATION:

Monterey

HARVEST DATE:

Oct 10, 2022

ALCOHOL: 12.0%**PH:** 3.44**TA:** 3.8 g/L**AGING:**

100% stainless steel, 3 months

BOTTLING DATE: Feb 8, 2023**CASES PRODUCED:** 71

2022 ESTATE ALBARIÑO

TASTING NOTES

Originally thought to have been brought to the Iberian Peninsula during the 12th century by Cistercian monks, the name Alba-Riño means “from the Rhine.” Today Albariño is widely planted in the northwestern part of Spain in the region of Galicia, as well as in the Portuguese Vinho Verde region where it is known as Alvarinho. Foodies adore this most fashionable white grape variety, owing to its preternatural ability to pair with the salty and the spicy (think seafood tapas, ham, prosciutto, smoked salmon, Manchego cheese, capers and oysters). Pure and vibrant, our 2022 vintage has aromas of pear, citrus, green apple and quince with a lovely floral note. Fermented and aged in stainless steel to preserve freshness and varietal character, this medium-bodied aromatic white possesses mouthwatering crisp acidity and is a favorite in our tasting room.

VINEYARD

Our half-acre of Albariño is planted on our namesake site, Scheid Vineyard. The Scheid, as it’s called, is located in the Arroyo Seco appellation of Monterey and boasts one of the coolest and longest growing seasons in the state. In other words, a little slice of Albariño heaven, as the cool temps preserve the intense fruit flavors and natural acidity of this fruit.

VINTAGE

The 2022 growing season began with excellent growing conditions that continued into summer, with generally moderate temperatures. And then, BAM, a significant heat wave hit California in mid-August. This both accelerated the pace of the harvest, with picking beginning about two weeks earlier than average, and also slowed down certain varieties, as the vines shut down during the extreme heat in order to protect themselves. Overall, the heat wave reduced yields, with smaller clusters and reduced berry sizes. Quality, however, is excellent for the 2022 vintage, with a significant level of complexity and intensity.

WINEMAKING

The grapes were hand-picked and, upon arrival at the winery, whole-cluster pressed using a gentle membrane press. The juice was then cold settled before fermentation, allowing unnecessary solids to separate and sink to the bottom. This removal of excess pulp helps protect the yeast from being stressed and allows for a clean, happy fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to retain the aromatic floral components and enhance the fruit esters. The result is a delightful balance of fruity forwardness, crisp acidity and a full, round palate. Here at the winery, our Albariño is one of the first things we reach for when we need a crisp and flavorful easy-to-pair white wine.

WINERY & TASTING ROOM

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