

THE WINE

Bright, crisp and fruit driven, our goal was to capture the essence of this famed Spanish varietal in our inaugural Albariño.

ROCK BOTTOM VINEYARD

The Rocks District of Milton-Freewater AVA.

VINTAGE

The 2023 vintage will be remembered as a delayed growing season in the Rocks District. The summer was warm but not hot, and in September, during harvest, temperatures remained nearly eight degrees below average.

WINEMAKER'S COMMENTS

The fruit was harvested on September 14, 2023, at 22.9 brix. The fruit was hand-sorted, pressed and then settled overnight. The Albariño was then fermented and aged primarily in a sandstone amphora, with some wine aged in neutral French oak. Very little malic acid was initially present and therefore the wine only progressed 10% of the way through malolactic fermentation.

TASTING NOTES

Aromas of apple blossom, green apple and clover honey. Green apple flavors follow through on the palate alongside lemon and damp stones. Sweet-tart candy acidity is lively and fully present on the mid-palate through the finish.



TECHNICAL DATA

Composition	100% Albariño
Aging	Fermented and aged for 9 months in 80% sandstone amphorae, 12% new French oak barrel and 8% stainless steel tank
pH	3.32
Titrateable Acidity	7.8 g/L
Alcohol	12.9%
Bottling Date	June 25, 2024
Release Date	July 19, 2024
Bottle Production	13