

2022
ALBARIÑO
ARROYO SECO



TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARD	MISSION RANCH VINEYARD, CEDAR LANE		
BRIX	21.5 - 22.5	PH	3.21
ALCOHOL	13 %		
RESIDUAL SUGAR	0 g/l		
PRODUCTION	1000 cases (12x750ML)		
UPC	8 95627 002250		



PLACE

The fruit was harvested from the Mission Ranch Vineyard and Cedar Lane. Both vineyards neighbor our estate winery in the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay force the grapes to spend more time on the vine building flavor and complexity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the perfect conditions for growing Albariño.

WINEMAKING

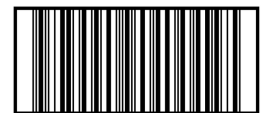
- Hand-harvested and foot-treaded to break the berries and allow the juice to come in contact with the skins for 10 hours.
- Fermented at cool temperatures for 28 days and finished bone dry.
- Aged on lees for 4 months. (Lees suspended twice during the aging process)
- Gently crossflow filtered prior to bottling.
- 15ppm free SO2 was added only prior to bottling to preserve freshness.

AROMA *peach, piña colada, white flowers, spearmint, salinity*

PALATE *white pineapple, pink grapefruit, lime zest, river rock*

Warm-weather, tropical fruits lead the nose followed by white flowers on an ocean breeze. Bright and refreshing, supple texture and minerality on the palate.

CASE UPC :



10895627002257

TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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