

2023
ALBARIÑO
ARROYO SECO



TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARD	MISSION RANCH , CEDAR LANE		
BRIX	21 - 22.3	PH	3 .08
ALCOHOL	12.5 %		
RESIDUAL SUGAR	0 g/l		
PRODUCTION	1008 cases (12x750ML)		
UPC	8 95627 002250		



PLACE

The fruit for this Albarino was harvested from several vineyards surrounding our 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 allow the grapes to spend more time on the vine building flavor, complexity and acidity. 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, sea breeze*

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

CASE UPC :



10895627002257

TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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