

2018 CEDAR LANE ALBARIÑO



WINE TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARDS	CEDAR LANE		
BRIX	22	PH	3.2
ALCOHOL	13.1 % by Vol		
RESIDUAL SUGAR	0.04 g/l		
PRODUCTION	300 cases (12X750ML)		

PLACE

The fruit for this Albariño is sourced from the Cedar Lane Vineyard in Arroyo Seco. The Vineyard resides on an alluvial bench surrounding the Arroyo Seco River and consists of granite and shaley loam soils. The soil composition, combined with great exposure to the winds that carry the marine influence from the Monterey Bay down to the Salinas Valley creates wines with elevated aromatics and complex minerality.

WINEMAKING

- hand-harvested and foot-treaded to break the berries and allow the juice to come in contact with the skins for 2 to 4 hours.
- Fermented at cool temperatures and finished bone dry.
- Aged on lees for 4 months.
- Filtered prior to bottling.
- Bottled 15ppm free

VINTAGE

2018 was an incredible vintage for Monterey County. We saw very moderate temperatures this vintage without heat spikes. This allowed fruit to slowly ripen and develop until we thought the time was just right to pluck beautiful clusters off the vines. We crafted our Albariño in the purest way we know how; the grapes were farmed by veteran farmer Mark Chesebro who has been making wine and farming grapes in the Salinas Valley for 30 years. Working closely with farmers like Chesebro allows us to pick grapes solely after achieving physiological ripeness, which translates to minimal winemaking procedures in the cellar. By doing so we are able to create wines of purity and place.