

# 2019 MISSION RANCH ALBARIÑO



## WINE TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARDS	MISSION RANCH VINEYARD		
BRIX	22	PH	3.32
ALCOHOL	12.3 % by Vol		
RESIDUAL SUGAR	0.05 g/l		
PRODUCTION	500 cases (12X750ML)		



## PLACE

The fruit for this Albariño is sourced from Mission Ranch Vineyard, part of the Arroyo Seco AVA. This AVA is rooted in the unique geography and regional aspects of the Arroyo Seco River, a seasonal waterway which brings rain and snowmelt from the Santa Lucia Mountains to the Salinas River.

Originally planted by the Mirassou family in 1961, over two decades before the region received its AVA status, Mission Ranch was one of the first commercial vineyards planted in Monterey County. 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 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

**AROMA** *Wild Jasmine, stone fruit, wet stones, sea breeze, wild mint*

**PALATE** *Fresh white peach, meyer lemon, green apple, salt infused rock*

*The brisk and steely Spanish style Albariño is vividly fresh with heighten aromatics and racy acidity. Crisp and refreshing with tart green apple, white peach and zesty citrus fruits, along with wet sones, apricot pit and a mouth watering saline making for a great summer sipper.*