

2023

ALBARIÑO, SPANISH SPRINGS VINEYARD

SAN LUIS OBISPO COUNTY

135 Cases | Bottled January 15, 2024

Suggested Retail: \$32

VINEYARD

This is a cool climate vineyard due to its close proximity to the Pacific Ocean at Pismo Beach on the San Luis Obispo Coast. It is two miles inland from the ocean in a small meandering narrow valley called Price Canyon. The vines cover rolling hills facing southeast, and the soils are sandy loam...further evidence of its proximity to the nearby beach.

VINTAGE

2023 was a very cool vintage. The vines got quite a soaking of winter rains at around 45", which help flush salts away from the root zone and contribute to a thirsty aquifer. We had an overcast, cool spring. The soil remained cool throughout the spring and early summer setting the stage for a long season and late harvest. There were a couple of rain events, one during early August and another during early September, but very small amounts of measurable rain. We waited for ripeness and sugar...and continued to wait until the full moon in late September, when harvest started in full swing. Once we got going, we didn't really let up until the next full moon in late October. Harvest was quite compressed. The acids were a bit higher this year, as expected. The wine quality is outstanding...dare I say probably the best we've seen in several decades.

WINEMAKING

Whole cluster pressed. Juice chilled and settled overnight. This wine was fermented cold (62 °F) in stainless steel, aged cold in a stainless steel tank *sur lies*, and received a polish filtration before bottling.

Vineyard:

Spanish Springs Vineyard, San Luis Obispo Coast AVA.

Harvest:

October 19, 2023. Harvested by hand.

Grape Analysis:

24.5 °Brix, 6.9 T.A., 3.32 pH.

Fermentation:

Fermented in Stainless Steel at 62°F.

Aging:

Aged in Stainless steel and filtered before bottling.

Alcohol:	pH:	T.A.:
13.9%	3.24	6.38 g/L



TASTING NOTES

Uplifting aromatics of stone fruit, petrichor, and lime rind. The coastal influence is evident in the acidity and energetic verve, balanced with rich ripe flavors on the palate.