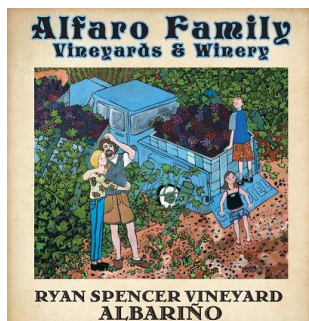


2016 Ryan Spencer Vineyard Estate Albarino



The Vineyard:

Ryan Spencer Vineyard, named after the Alfaro's son, was planted in 2001. With over 2400 vines per acre, it is comprised of 7 acres broken into 6 different blocks on a very steep south-facing hill. The vineyard climbs from 450 to 800 feet in elevation, and enjoys full sun all day.

The Vintage:

The long, cool growing season made for extended hang time and ripe fruit at low sugar levels. This, combined with the effects of the drought and an early February bud break lead to small berries, lower yield and resulted in concentrated flavors. The grapes were hand harvested in the cool early morning hours on October 10, 2016.

Winemaking:

The grapes were whole cluster pressed into a stainless steel tank and fermented at 55 degrees for three weeks. Fermentation was spontaneous and slow due to the low fermentation temperature. The wine was aged for 5 months in neutral oak, then bottled, unfined and lightly filtered.

The Wine: The Albarino grape originally hails from Northwestern Spain and Portugal. This highly aromatic, dry and zesty white wine is medium bodied and pale straw in color, and boasts the stone fruit flavors of peach and apricot, but finishes with bright acidity. The classic pairing for this wine is seafood, but it also pairs well with savory or spicy cuisines like Asian, Thai and Cajun.

Technical Data:

Production	110 cases	Release Date	Spring 2017
Alcohol	13%	Aging	5 months neutral oak
Brix	22	pH	3.18
TA	.7	Suggested Retail	\$25.00