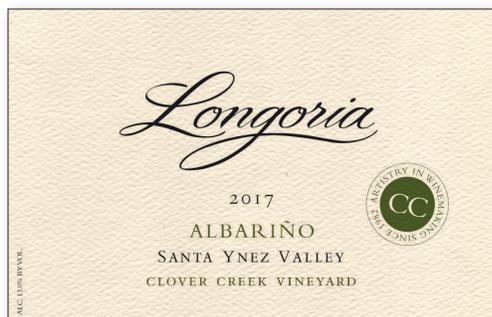


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2017 ALBARIÑO

Santa Ynez Valley – [Clover Creek Vineyard](#)

Inspiration

I discovered Albariño during a family vacation to Spain in the mid-1990s and fell in love with its exotic flavors and refreshing acidity. I was inspired to produce a wine from this varietal and in the early 2000s had the wonderful opportunity to have a small plot of Albariño planted at Clover Creek Vineyard. Our first vintage was in 2004.

TECHNICAL NOTES

Composition: 100% Albariño

Vineyard source: Clover Creek

Production: 211 cases

Alcohol by volume: 13.0%

pH: 3.17

Titrateable acidity: 0.78g/100ml

Cellaring potential: Two to three years

Bottle price: \$25.00

The Harvest

The weather during the 2017 growing season was very similar to 2016. We harvested the grapes at Clover Creek Vineyard on September 1st, with a sugar content of 21.3 Brix.

Winemaking

The grapes were whole-cluster pressed and the juice settled overnight. 90% of the juice was racked to a stainless steel tank where it fermented at an average temperature of 58°F to preserve the aromatics. The remaining 10% of the juice was fermented in a clay amphora made in the Spanish province of La Mancha. The juice in the amphora reached a temperature of 68°F which contributed to a rich, round texture. The two lots were blended together and bottled in January 2018.

The Wine

The wine has a medium straw gold color. The complex aromas are of flower blossoms and tropical fruit with a hint of toasted cashew nuts in the background. On the palate the flavor is reminiscent of apricots along with a lovely saline character in the finish. The wine's great acidity, which is a hallmark of classic Albariño, gives the wine a clean, crisp and lingering finish.

Food Pairings

This wine will pair well with a wide variety of seafood including oysters, crab and traditional Pulpo Gallego - octopus with olive oil and paprika.

Rick Longoria, Winemaker
April 1, 2018