Longoria

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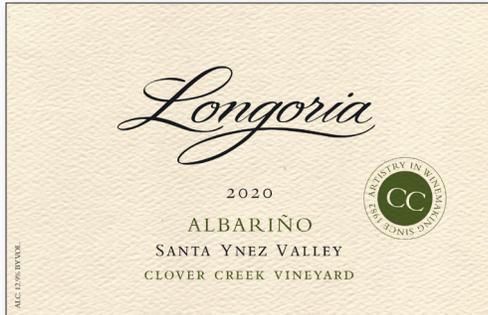
2020 ALBARIÑO

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. Since 2004, I've had the good fortune to produce this wine from a small plot planted for us at Clover Creek Vineyard.

The Harvest

Temperatures during the 2020 growing season were mild until the last week of August when they suddenly spiked. This quick change prompted us to carefully monitor the sugar levels and harvest the grapes before they got too high. The grapes were harvested on September 5th, with an ideal sugar content of 21.5 Brix.

Winemaking

The grapes were whole-cluster pressed, and the juice was settled overnight. Approximately 80% of the juice was racked to a stainless tank to ferment at an average temperature of 58°F to preserve the aromatics. The remaining juice was fermented in our clay amphora I imported from La Mancha, Spain. The juice in the amphora reached 65°F, which contributed a rich and round texture to this wine. The two lots were blended and bottled in January 2021.

The Wine

The wine has a pale straw gold color. The aromas are reminiscent of juicy peaches and pears with a hint of flower blossoms in the background. On the palate the wine has flavors similar to the aromas with a hint of salinity. The excellent acidity carries the flavors from the mid-palate through to a crisp and refreshing finish.

Food Pairings

Our Albariño pairs well with a wide variety of food and cuisines. One of my favorite pairings is traditional Pulpo Gallego (octopus with olive oil and paprika). Serve this wine chilled.

Rick Longoria, *Winemaker*
April 1, 2021

TECHNICAL NOTES

Composition: 100% Albariño

Vineyard source: Clover Creek

Production: 95 cases

Alcohol by volume: 12.9%

pH: 3.43

Titratable acidity: 0.73g/100ml

Cellaring potential: Three to four years

Bottle price: $25.00