

CARLSON



2021Albariño

We would like to introduce you to our first vintage of Albariño. The fruit for this wine came from the Davenport Creek Vineyard, formerly known as Paragon Vineyard, located in the heart of the Edna Valley. The vineyard is one of the oldest located in Edna Valley. The vineyard is located in a very cool region of San Luis Obispo County. The transverse valley opens directly into the Pacific Ocean some 13 miles to the west.

We hand harvest the fruit in the dead of night to take advantage of the cool coastal temperatures. By harvesting at night, we receive fruit that is cold, crisp and the juice chemistry is well balanced.

TASTING NOTES

The smell of stone fruit, guava and mango are forward yet subtle. There is a mineral component to the aromas. The fruit and the aromas are very well balanced. The initial sip is that of crisp fruit followed by a balanced palate that is crisp, clean and of medium light weight. Everything seems to be really well balanced and integrated.

This wine will accompany grilled shrimp, scallops and anything prepared with a tropical island flair.

WINEMAKING DETAILS

Harvest Dates:	October 22, 2021
TA:	9.5 gm/L
pH:	3.17
ALC:	13.3% Alc. by vol.
Bottled:	March 7, 2022
Production:	149 cases, 750 ml bottles

The grapes were hand harvested at night on October 22, 2021. The fruit was picked up in the early morning hours and was destemmed and given several hours of skin contact so that the flavor would be further enhanced in the finished wine. The fermentation was carried out in stainless steel using a yeast strain that enhances varietal fruit characteristics. The wine remained on its lees during the aging in stainless. This helps ensure that the wine remains fresh and the fruit is protected. After aging, the wine is racked and stabilized prior to bottling.