



### ***2008 Albariño***

This is an exciting new release for me because I finally got to work with the first harvest from our new bio-dynamically farmed Sawyer Lindquist Vineyard in Edna Valley. I got a modest harvest from SLV of gorgeous fruit that contributed 60% of the blend. The balance of Albariño (40%) is from our organic Ibarra-Young Vineyard. The crop was once again down at Ibarra-Young with yields coming in at a ton and a half per acre of the best quality fruit!

The Ibarra Young fruit was picked on August 29. It was whole cluster pressed, settled, then racked into a temperature controlled small stainless steel tank. The Sawyer Lindquist Albariño came in about 3 weeks later on September 23. That was also whole cluster pressed, then settled. I topped off the tank with about one quarter or so of the must and put the balance in neutral barrels. The tank was kept at a cool 53 degrees F and took about two months to complete primary fermentation. The barrels took about a week to ferment. I cold stabilized, racked and blended right before bottling at the end of March.

The wine has aromas of fresh cut ripe peaches with a touch of orange blossom perfume. On the palate it is medium bodied with bright flavors of peaches, minerals, layered with hints of bitter almonds and apricots in concert with high notes of meyer lemons. It has lovely depth of flavor and a long, crisp finish.

450 cases made.