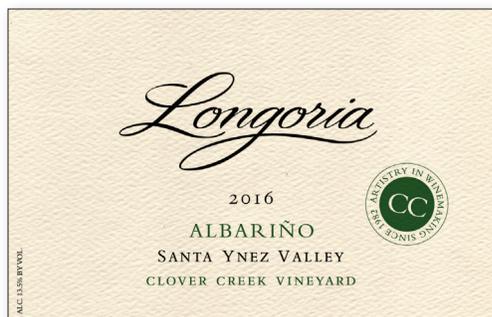


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2016 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: 234 cases

Alcohol by volume: 13.5%

pH: 3.24

Titrateable acidity: 0.69g/100ml

Cellaring potential: Two to three years

Bottle price: \$25.00

The Harvest

The return to a more normal weather pattern in 2016, allowed us to harvest the grapes at Clover Creek Vineyard on September 5th. The grapes contained a sugar content of 21.8 Brix and excellent acidity.

Winemaking

The grapes were whole-cluster pressed and the juice settled overnight before being racked to a stainless steel tank for fermentation. For the first time about 10% of the juice was fermented in a clay amphora brought over from the Spanish province of La Mancha. The juice in the stainless steel tank fermented at an average temperature of 58°F, while the juice in the amphora reached a temperature of 66°F. The two lots were blended together and bottled in early February 2017.

The Wine

The wine has a medium straw gold color. The complex aroma has floral notes combined with peaches and apricots. On the palate the flavors lean more towards peaches. The wine's great acidity, which is a hallmark of well-made 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, 2017