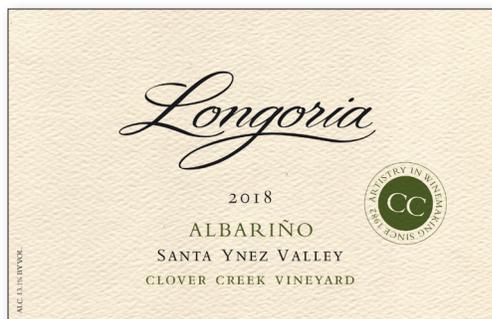


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2018 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.

TECHNICAL NOTES

Composition: 100% Albariño

Vineyard source: Clover Creek

Production: 125 cases

Alcohol by volume: 13.1%

pH: 3.27

Titrateable acidity: 0.67g/100ml

Cellaring potential: Two to three years

Bottle price: \$25.00

The Harvest

The exceptionally mild and steady weather during the 2018's growing and harvest season allowed the grapes to mature on the vine for a full three weeks longer than in 2017. The grapes were harvested on September 22nd, at my ideal sugar content for Albariño of 22.2 Brix.

Winemaking

The grapes were whole-cluster pressed, and the juice settled overnight. 85% of the juice was racked to a stainless tank where it fermented at an average temperature of 58°F to preserve the aromatics. The remaining juice was fermented in a clay amphora, which I imported from La Mancha, Spain. The juice in the amphora reached 71°F, which contributed a rich, round texture to the wine. The two lots were blended together and bottled in January 2019.

The Wine

The wine has a medium gold color. The aromas are extremely floral, with hints of orange blossom and honeysuckle. The wine's rich mid-palate texture is quickly followed by a salinity that's provided by the grape's naturally high acidity. The flavors are reminiscent of summer stone fruits, especially white nectarine.

Food Pairings

The wine will pair well with a wide variety of seafood including freshly shucked oysters, crab and traditional Pulpo Gallego – octopus with olive oil and paprika.

Rick Longoria, *Winemaker*
April 1, 2019