

2022 Albariño

SLO COAST AVA

VINEYARDS

100% Bassi

VARIETAL

100% Albariño

HARVEST DATES

9/9/22

FERMENTATION

The grapes for this wine were gently crushed by foot before pressing. No SO₂ added. Fermented in 100% neutral French oak barrels and puncheon by native yeast. Malolactic conversion by native bacteria.

ÉLEVAGE

Aged 11 months on lees prior to bottling unfined & unfiltered. Minimal effective SO₂ added prior to bottling.

BOTTLING DATE

8/31/23

PRODUCTION

56 cases

ANALYSIS

13.5% alc./vol.

3.13 pH

6.52 g/L TA

COLOR

Golden straw

AROMAS

Yellow Peach - Honey - Green Apple

PALATE

Lively with fresh acidity and subtle effervescence. Medium-bodied with a core of honeyed melon and stone fruit.

VINTAGE

2022 was a year of contradictions. The SLO Coast witnessed remarkable records being broken, including the longest period without measurable rainfall and an unprecedentedly long heatwave. Nature later surprised us with the wettest September ever recorded.

Despite these extremes, much of the growing season was typically foggy weather, which our vineyards thrive upon. The harvest for us began on August 17th with Pinot Noir from Bassi Vineyard. Overall, the harvest was compressed but of high quality with grapes being picked with moderate levels of sugar and full flavor.