

2005 albariño ■ edna valley

TASTING NOTES

VARIETAL BACKGROUND

One of the few prominent Spanish white varietals, Albariño hails from the Rías Baixas region in the province of Galicia. Situated at the northwest tip of the country, Galicia is bordered on two sides by the Atlantic Ocean. The maritime influence ensures a cool growing season with a temperate, even climate, and can result in beautiful wines high in both acidity and flavor.

Not only is it the most expensive and highly revered white in both Spain and Portugal, Albariño has become so popular in the Rías Baixas that it now accounts for nearly 90 percent of all plantings. In 1996 Kathryn and Michael Havens of Havens Wine Cellars visited the region and ultimately planted and made the first commercially-offered Albariño in America. They formally registered the variety in 2000, and continue to tend their three-acre vineyard in Carneros.

Currently, there are very few Albariño vines planted in California. The Jack Ranch Vineyard in the Edna Valley of California is probably the largest in the state; at a mere five acres. However, as their commitment to the varietal grows, the Niven family is planting six acres and grafting over another three in their famed Paragon Vineyard.

TANGENT ALBARIÑO

Grapes for this wine were grown on the rolling slopes of vineyards in the Edna Valley of California. Located halfway between Monterey to the north and Santa Barbara to the south, this tiny valley boasts one of the coolest, and longest, growing seasons in the state. Much like the Rías Baixas, the Edna Valley maintains a consistent, temperate climate from vintage to vintage. The extended hang time encourages full ripening and development of intense varietal character, a tangent imperative.

As tangent aims to produce vibrant wines of good acid structure to be naturally enjoyed with a wide range of foods, this wine was made without any oak influence, nor did any portion of it go through malo-lactic fermentation. It is a perfect match with most fish, and shellfish especially. Traditional Spanish tapas also work well, particularly when salty or a bit spicy.

TASTING NOTES FROM WINEMAKER CHRISTIAN ROGUENANT

“Made in the traditional style of Rías Baixas Albariños, this wine is pure and vibrant. Wonderfully aromatic, it smells of honeyed tangerine and lush peaches. It is fresh and crisp, with spicy notes, and sports an unusual salty character. Tropical hints of banana and grapefruit add to the complexity. Albariño is often compared to Viognier for its peach aromas and to Riesling for its minerality.

“The refreshing quality of this wine makes it an excellent aperitif. It pairs well with most any seafood tapas or small Spanish sandwiches known as ‘bocadillos.’ My favorite fillings include ham and Manchego, smoked salmon with onion, and tuna with capers.”



WINE STATISTICS

Vineyard	Jack Ranch Vineyard Edna Valley, California, USA
Tons per acre	3.1
Harvest date	September 25, 2005
Average Brix at harvest	24.2 degrees
Yeast	M2
Fermentation	In stainless steel at 52 degrees
Barrel contact	Zero
% ML	Zero
Alcohol	14.1%
Acid @ bottling	7.3 g/l
pH @ bottling	3.24
RS @ bottling	None
Bottling date	March 23, 2006
Closure	Screwcap
Cases made	210
Suggested Retail	\$17.00