

t a n g e n t w i n e s

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2007 albariño ■ central coast TASTING NOTES

VARIETAL BACKGROUND

One of the few prominent Spanish white varieties, 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.

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. Paving the way for other producers, they formally registered the variety in 2000.

Currently, there are few Albariño vines planted in California. In fact, most available acreage reports lump this small producer in the “other whites” category. The Niven family is out to change those statistics. They have carved out 50 acres of their renowned Paragon Vineyard in the Edna Valley to dedicate to Albariño, making it the largest vineyard planted to the variety in the U.S.

TANGENT ALBARIÑO

Grapes for the majority of 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

“The albariño varietal hails from the Rías Baixas region of Spain. My aim with this wine was to keep to the classic style, showcasing its vibrant acidity and fresh aromatics of tangerine and ripe peach. This wine is fresh and crisp, with tropical notes of banana and grapefruit, along with an indigenous salty character. A very complex wine, it is a fabulous accompaniment to simply-prepared shellfish.”

“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

Vineyards	Paragon & Jack Ranch Vineyards Edna Valley, California Sweet Water Vineyard Monterey County, California
Tons per acre	3.1
Harvest date	October 4, 2007- October 8, 2007
Average Brix at harvest	24.1 degrees
Yeast	VL3
Fermentation	In stainless steel at 55 degrees for 35 days
Barrel contact	Zero
% ML	Zero
Alcohol	13.5%
Acid @ bottling	7.95 g/l
pH @ bottling	3.35
RS @ bottling	None
Bottling date	April 2, 2008
Closure	Screwcap
Cases made	2,165
Suggested Retail	\$17.00