

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

www.tangentwines.com

## 2008 albariño ■ edna valley

### 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 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.

Until just a few years ago, there were very few Albariño vines planted in California, all in plots of less than five acres each. In 2006 the Niven family planted 45 acres of their renowned Paragon Vineyard to this variety, making them the owners of the largest Albariño vineyard in the U.S.

#### SIP™ CERTIFIED SUSTAINABLE

The Niven family's two estate vineyards, Paragon and Firepeak, have earned the Sustainability in Practice (SIP™) Vineyard Certification. Managed by their Pacific Vineyard Company, the family has ensured that these vineyards have historically been farmed in a careful and responsible manner, taking into account all facets of the surrounding environment. Certification proves their collective commitment to environmental stewardship, economic viability, and equitable treatment of employees. A project of the Central Coast Vineyard Team, SIP™ provides a comprehensive and verifiable method to authenticate a vineyard's attention to integrated farming practices.

#### TANGENT ALBARIÑO

Grapes for this wine were grown on the rolling slopes of the Paragon Vineyard 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 malolactic fermentation.

#### TASTING NOTES FROM WINEMAKER CHRISTIAN ROGUENANT

"My aim with albariño is to show off its classic vibrant acidity and beautiful aromatics. This 2008 is refreshingly crisp and clean, and smells of violets, tangerine, and lime. It has tropical flavors of citrus and banana, and the subtle Albariño trademark salty characteristic. This wine has got to be the world's most compatible wine with shellfish! It is wonderful with simply prepared clams, shrimp, mussels, lobster, crab, oysters, and especially scallops."



#### WINE STATISTICS

Appellation	Edna Valley
Vineyard Certification	SIP™ Certified Sustainable
Tons per acre	2.7 - 3.2
Harvest date	October 4 - 23, 2008
Average Brix at harvest	23.4 - 26.3 degrees
Yeast	VL3
Fermentation	In stainless steel at 55 degrees for 35 days
Barrel contact	Zero
% ML	Zero
Alcohol	13.5%
Acid @ bottling	7.35 g/l
pH @ bottling	3.05
RS @ bottling	None
Bottling date	March 20, 2009
Closure	Screwcap
Cases made	2,547
Suggested Retail	\$17.00