**Vineyard Notes**

Albariño is indigenous to the Iberian Peninsula in Spain. Italian viticulturist, Diego Barison, has made it his mission to find suitable locations in California to grow awesome old world varieties in climates similar to their native land. This Albariño is from Clone 01 on 110R rootstock and was planted by Diego at the Gattopardo Vineyard. This hillside vineyard is cordon pruned and utilizes vertical shoot positioning. Gattopardo translates to “The Leopard” in Italian, but its real meaning is something closer to “wildcat” which feels totally appropriate for this particular Albariño.

**Production**

*Pick Date:* 8/22/2017  
*Yeast:* EC1118  
*Fermentation:* 22-day fermentation in stainless steel at 48 degrees Fahrenheit  
*Bottled:* 1/2018

**Winemaker Comments**

This crisp and focused Albariño was crafted to pay homage to the varietal bottlings from the old world. The cold fermentation allowed us to pace the yeast and keep all the layers of fruit beautifully intact. Aromas of white peach, bergamot, lime pulp and honeysuckle lead way to flavors of nectarine, lemongrass, orange pith, and that ubiquitous Albariño minerality.

**Technical Specifications**

**Appellation**  
Yolo County

**Composition**

100% Albariño

**Alcohol**

13.34%

**Residual Sugar:**  
0g/100ml

**pH**

3.36

**Total Acidity**

0.62g / 100ML

**Barrels**

100% stainless steel

**Release Date**

April 2018

**Suggested Retail**

$20