

Verdad Albariño 2005

This Albariño was harvested on September 6, 2005. The grapes were picked with near perfect balance at 22.0 degrees brix, 3.2 pH and 8.4 grams of total acidity. In the vineyard the vines yielded just about 3 tons per acre after a long, growing season with beautiful weather. After picking, the grapes were whole cluster pressed then settled for 48 hours before being racked into a stainless steel tank (75%) and neutral barrels (25%) for fermentation.

The tank fermentation took almost 3 months under very cool conditions (about 56/57 degrees F) to finish primary fermentation. This slow, cool fermentation really enhanced the aromatics and gave the wine a racy, fresh quality. The (neutral) barrel fermentation portion adds a nice textural component in the mouth and overall complexity to the wine.

The wine has beautiful lime and orange blossom aromas with Asian pear, citrus and mineral flavors on the palate layered with hints of bitter almonds. The wine has a crisp and lingering finish.

390 cases were produced.

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