

2019 Pyramid Block Albariño

Estate Vineyard, Los Carneros, Napa Valley



Varietal Composition	100% Albariño
Appellation	Los Carneros, Napa Valley
Harvest	September 2019
Technical Data	ALC: 12.8 by vol; TA: 6.9 g/L; pH: 3.40
Cooperage	100% Fermented and aged in concrete tank
Production	250 Cases Produced

The 2019 Vintage

In 2019 conditions returned to those of a more "typical" vintage. Starting off with a slightly wetter winter than previous years and transitioning into what we consider characteristic Los Carneros weather patterns - morning fog and mild temperatures rolling into to spring. In May, we received some significant late rainfall that allowed us to pull back on irrigation. Throughout the spring we were granted moderate temperatures and perfect weather patterns for grape growing. Then summer came and differentiated the various growing regions and their respective micro-climates, each one expressing itself as independent as ever. We began harvest mid-August, beginning with grapes from our Estate vineyard, intended for the production of our sparkling wines. Shortly after, the first Pinot Noir grapes made their way to the winery. Mid-September to mid-October is when we saw the complexities weaving through the vintage, as more varieties reached their optimum point of maturity and were ready for harvest. In 2019 overall quality of the fruit was incredible, with white varieties allowed to retain the acidity and freshness we strive for, and red varieties developing their lusciousness and stoutness.

About The Vineyard

With its cool climate, Carneros is the perfect region for planting Spain's most famous white grape – Albariño. This variety loves cool weather and ripens late without reaching high alcohol levels. For this reason, we planted the now 20-year old vines in one of the coolest spots on our estate vineyard, in a block where one of the highest hillside peaks protects the delicate grapes from any late afternoon sun. This block requires careful canopy and irrigation management to ensure enough "hang time" to get even and complete berry ripening.

Winemaking

Hand-harvested at night, the grapes were quickly brought to the winery and immediately went through a whole-cluster pressing, where the entire grape bunches were gently pressed to extract the juice from the berries. The use of a champagne press cycle, with minimal rotations, minimizes the harsh malic acid and astringent tannins that naturally exist in the skins, seeds and stems. Winemaker Ana Diogo-Draper fermented and aged in 100% concrete tanks, which offers a distinct character to the wine, different than oak barrels and stainless-steel tanks; they are porous, limiting oxygen to impact the wine, while imparting minerality and intense, focused fruit appeal.

Tasting Notes

This unique, single vineyard wine pays homage to our Spanish roots and is a wine we take great pride in producing. Highly limited and exclusive only to our most dedicated customers, this wine opens with beautiful floral notes of jasmine and honeysuckle and nectarine. On the palate are delicate citrus flavors complemented with a clean minerality and a hint of green almond. It displays a balanced acidity which will shine for many years to come and is a delectable wine that must be added to your wine collection.