



DEFINING AN ALTERNATIVE VISION FOR OREGON WINE  
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | PORT | SYRAH

## 2012 ALBARIÑO ROBLE

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ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 8 October 2012

At harvest: Sugar; 24.9° brix

Varietal Composition: Albariño 100%

At bottling: Sugar; nil

pH; 3.39

TA; 9.35 grams/liter

Cooperage: Oak barrels

Closure: Screwcap

Bottling date: 28 February 2013

Alcohol: 14.1% by volume

Case Production: 128 (750 mL)

### TASTING NOTES

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For 2012 we produced two distinct styles of Albariño; one fermented in stainless steel in the modern Galician style like we have for 12 vintages and this “Roble” which was fermented in a more traditional Spanish style using new American oak barrels. The fruit for the “Roble”, from the Spanish word for oak, was sourced from only one of the eight vineyard blocks dedicated to this grape.

This wine opens up with aromas of fleshy peach, baked apple and grilled pineapple. Broad textures supported by integrated oak tannins flood the palate as flavors of honey, ripe pear, smoke and orange persist through the finish.