



2013 OREGON WINERY OF THE YEAR
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | SYRAH

2013 ALBARIÑO ROBLE

ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 14 September 2013

At harvest: Sugar; 23.4° brix

Varietal Composition: Albariño 100%

At bottling: Sugar; nil

pH; 3.35

TA; 7.33 grams/liter

Cooperage: American, 14% new, 28% 2 yo, 58% stainless steel

Closure: Screwcap

Bottling date: 26 February 2014

Alcohol: 14.2% by volume

Case Production: 138 (750 mL)

S R P: \$25.00 (750 mL)

TASTING NOTES

For 2013 we produced two styles of Albariño; a Galician style fermented in stainless steel (like we have for 13 vintages) and this "Roble" which was fermented in American oak. The grapes for our Roble were sourced solely from Rocky Crest block, which consistently produces fruit with a high degree of ripeness.

This wine opens with aromas of tangerine, caramelized apple, baking spice and pear essence. Round textures supported by integrated oak tannins envelop the palate as flavors of orange, vanilla, pineapple and oak warmth persist through the finish.