

Albariño Paragon Vineyard Edna Valley



Vineyard: The grapes for this wine were grown on the rolling slopes of vineyards in the Edna Valley of California. Located halfway between Monterey to the north and Santa Barbara to the south, this tiny valley boasts one of the coolest, and longest, growing seasons in the state. Much like the Rías Baixas of Spain, the Edna Valley maintains a consistent, temperate climate from vintage to vintage. The extended hang time encourages full ripening and development of intense varietal character, a tangent imperative.

Vinification: Cold tank fermented at 55°F from 5 to 7 weeks. The wine does not see any oak or malolactic fermentation.

This wine is SIP Certified Sustainable.

Grape varieties : Albariño

Alcohol : 13.7%

Tasting notes :

"Made in the traditional style of a Rias Baixas Albariño, this wine is pure and vibrant. Aromas of mandarin orange, banana and stone fruit lead the way - these flavors are also highlighted on the palate along with a slightly salty characteristic - showcasing our estate vineyard's coastal influence. Our Albariño has a rich, round mouthfeel, finishing with refreshingly crisp acidity."

