2016 ABARINO



**W**AILABILITY

May 2017



371 Cases

OURCE

AOCK BOTTOM KNEYARD

WALLA WALLA WALLEY

100% Albarino



Whole cluster pressed and chilled to 51 degrees, Albarino is slowly fermented to dryness. A small amount of lees stirring before cold stabilization adds creaminess to the finish. Bottled in dark glass to prevent damage by intense light.



Albarino brings the windswept shores of Galicia, Spain to the Walla Walla Valley. Fragrant with floral, citrus, and distinctly tamarind aromas which come through on the palate, there is also minerality and acidity that gives it a strong backbone to pair with food or enjoy chilled on the patio. No residual sugar gives it a clean, aromatic finish, as exciting as the Northern coast of Spain.