

2023 ALBARIÑO PRIVATE SELECTION

100% ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon AVA

Harvest Date: 19 September 2023

At harvest: Sugar; 21.7° Brix pH; 3.31 TA; 8.1 grams/liter

Varietal Composition: Albariño 100%

At bottling: Sugar; Nil Closure: Screwcap

Cooperage: 83% Stainless Steel, 17% Barrel for 7 days, then assembled to stainless

steel

Bottling date: 20 February 2024 Alcohol: 12.8%

Case Production: 270 (750 mL)

Awards, Ratings & Reviews:

91 Points, James Suckling

TASTING NOTES

Our Private Selection, crafted from the ripest lots of our best blocks was fermented in both barrel and tank. Exciting fragrances of orange blossom, tangerine zest, apple and pear merge with delightful aromas of a pastry kitchen. The palate evolves into a tropical fruit medley with an elegant, complex finish.