A FAMILY ESTATE IN MONTEREY'S ARROYO SECO ANCIENT RIVER CHANNEL

ALBARIÑO ARROYO SECO | 2024

ESTATE GROWN MONTEREY COUNTY

CEDAR LANE VINEYARD

COMPOSITION 100% ALBARIÑO

HARVEST DATE(S) SEPTEMBER 13, 2024

AGING 6 MONTHS, 100% STAINLESS STEEL

> ALCOHOL 12.8% TA 7.52 | PH 3.13

BRIX AT HARVEST 21.4

VINEYARD NOTES

Our Cedar Lane Vineyard Estate was planted in 1988. It is located in a low-lying floodplain on the western bank of the Arroyo Seco River. This waterway in Monterey County has washed granite stones for eons out of the steep Santa Lucia Mountains. The vineyard's terrain is covered with these cobbles and the sand derived from them. This well drained, rocky soil hampers vigor and leads to low yields and concentrated flavors. Dense fogs and strong winds off Monterey Bay create a strong marine influence. Under these conditions the fruit benefits from an extremely long growing season allowing for greater flavor development while retaining elevated levels of acidity.

WINEMAKING NOTES

Picked by hand in the cool, early morning of September 13th, 2024, our Albariño grapes went straight, whole-cluster to the press. The resulting juice was racked to small stainless steel tanks and primary fermentation occurred on native yeasts. Ultimately the wine was aged 6 months on light lees in tank with arrested malo-lactic fermentation.

TASTING NOTES

The deep waters of Monterey Bay produces dramatic cooling for our Estate vines. Such an environment is akin to Albariño's birthplace of Galicia along Spain's Atlantic coastline. Rich notes of orchard fruits mingle with citrus blossoms and mineral tones in the bouquet. Replete with acidity, the floral and stone-fruit follow through on the palate with an enticing freshness.

- MARK & WILL CHESEBRO, WINEMAKERS



