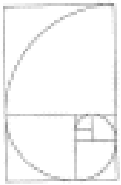
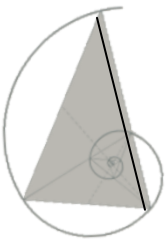


cambiata
2007 Monterey Albariño
Estate Bottled



Vineyard: Our Albariño vineyard is planted on a windy hillside of the Monterey Lucia Mountains. Like the grape's native growing region in Spain, this location is cool and foggy. The fruit hangs till late in the season so that its natural acidity is balanced with ripe flavors.



Winemaking: We make this wine anaerobically and ferment it cold to preserve its complex fruit aromas. The wine is oak free and acid reducing malo-lactic fermentation is discouraged. Post fermentation we stir the lees to build richness. This extra depth, when married with the wine's natural acidity, makes our Albariño a culinary collaborator that brings out a zesty freshness in seafood or spicy dishes.



Tasting Notes: Albariño is Pablo Neruda and Bach rowing on a calm lake: intense and complex but relaxed and balanced. Our wine is fragrant with scents of tangerine, peach and lime. It is rich on the palate with a crisp acidity that makes it a great match for fresh or smoked fish, oysters and crustaceans. The wine also complements dishes such as stuffed poblanos, spicy tapas or artichokes.

