



# cambiata

## 2008 Albariño

Estate Bottled

TA: 0.65

pH: 3.30

Alcohol: 13.5

Residual Sugar: zero

*What you need to know:* this wine is pleasantly floral, reminiscent of ripe peaches, pears and nectarines. The wine is dry and crisp but with enough body to be substantial and rich in the mouth. The floral qualities bring a cool sweetness so the wine will match well with hot and spicy food. The crispness is right for most fresh fish and the rich viscosity lends itself well to bold seafood like crustaceans or shellfish.

*Material of possible interest:* This is the fourth vintage of Cambiata Albariño and over the years the production has doubled from almost nothing to slightly more than zero. The hillside vineyard is settling down making it easier to dial the crop size for extra super fine wine. The oldest vines are already producing concentrated wine so the future looks bright for Albariño from cool, coastal Monterey. Cambiata Albariño is fermented cold to capture a fair amount fruit and I've always found that yeast kept cold produce a wine with greater depth. This wine is made anaerobically from harvest through bottling which means I take extreme care in making sure the wine never sees oxygen until it reaches your glass. This method, sometimes referred to as the anaerobic New Zealand style, not only keeps the wine fresh but averts the destruction of many flavor precursors that the yeast will turn into some of the highly enjoyable complexities liberated only after the wine swirls around your tongue.

*The ulterior motive:* We don't cook or eat like we did 20 years ago. With the Cambiata project, I am positioning the wines for ultimate survival in our culinary evolution. Since we are pumping up the flavor of our food, making fusions of fusion cooking, employing ingredients from around world, we need new wines that hold up their end of the food and wine tango. Fish with lemon and butter is a staple but start adding toppings like poblano peppers, mangos and cilantro or shakes of paprika, cumin and red pepper and now you're in the realm where the Cambiata Albariño really shines. Please enjoy this cultural favorite of western Spain, now grown on a hillside in Monterey.

*Complimentary notes:* Awarded Best of Show, Premium White, 2009 Orange County Wine Competition  
Awarded Best of Class, 2009 Central Coast Wine Competition  
Awarded Double Gold Medal, 2010 San Francisco Chronicle Wine Competition  
91 Points, Editors Choice, Wine Enthusiast Magazine, July 2010

For more information please visit the web: [cambiatawinery.com](http://cambiatawinery.com)

