



HILL FAMILY  
E S T A T E



## 2017 “Stewart Ranch” Albarino

**Production:** 300 cases

**Composition:** 100% Albarino

**Vineyard:** Stewart Ranch

**Appellation:** Carneros

**Elevation:** Sea level

**Cooperage:** Stainless Steel

**Alcohol:** 13.0% TA: 0.90 g/L pH: 3.26

**Bottling date:** January 25, 2018

**Release date:** Spring 2018

**Release price:** \$30.00

The Stewart Ranch in Carneros has its toes in the estuary south of Napa, and stays cool and breezy. Heavy rains in winter put bud break into late March, bloom into mid-May, and veraison into early August. By August 23, the brix was almost 20 and lovely floral character was beginning to emerge, so harvest was scheduled for August 30, and the grapes came in at 21.0 brix. We whole cluster pressed and then fermented it in stainless steel with ES181 yeast. Fermentation took about three weeks, then the wine rested on the lees for two months in tank before racking and bottling. Albarino itself is an uncommon variety in California, but it is well known in Spain where it is grown in Galicia. Its zippy acidity and light floral notes make it a natural companion to tapas and fresh seafood.

### **Winemaker Alison Doran’s tasting notes:**

The wine has a lovely floral nose with lemon blossom, lilac, and hints of jasmine. The palate has bright refreshing acidity, but rounds out in the center, allowing the white peach and tangerine flavors to persist.