



BETHEL RD

WINERY

2021 ALBARIÑO

APPELLATION: Paso Robles, California

VINEYARD: Whale Rock Vineyard

ABV: 13.5%

TOTAL ACIDITY: 0.55 g/100ml

pH: 3.4

RS: 0.05 g/100ml

GRAPES: Organically grown. 3.0 tons hand-harvested 17 Sept 2021

PROCESSING: Whole cluster, gentle membrane pressing

FERMENT: Slow, cool, concrete fermentation to maintain aromatics and intensity

AGING: 100% fermented and aged in cement Egg

BOTTLING: 150 cases

AROMA: Bright and fresh aromas of crisp pear, lime, apple blossom and a hint of minerality fill the nose on this bottling.

PALATE: Fleshy and fresh with apricot and tangerine on the finish.

PAIRINGS: Appetizer friendly! Pair with ceviche, seafood risotto, or grilled fish tacos.

HARVEST NOTES: Every vintage has its personality. 2021 is no exception. The spring did not produce any real frost events that could have harmed the tender vines. Most of spring was mild and caused a lingering set of the grapes on the vine. Summer was generally mild with no major heat events. The challenge was getting even ripeness with the delayed fruit set. Patience and constant field sampling paid off! Some varieties came in early, and some lingered on until nearly Thanksgiving but in the end, everything made it for our Estate wines and as always 100% organic certified. Look for bright fruit in the white wines and soft tannins in the red wines.

