



BETHEL RD

WINERY



2019 ALBARIÑO

APPELLATION: Paso Robles, California

VINEYARD: Whale Rock Vineyard

ABV: 13.8%

TOTAL ACIDITY: 0.59 g/100ml

pH: 3.66

RS: 0.23 g/100ml

GRAPES: Organically grown, 2.9 tons hand-harvested 17 September 2019

PROCESSING: Hand-Fed destemmer, gentle membrane pressing

FERMENT: Harmony 3-yeast blend for increase complexity and mouth-feel. Saccharomyces, Lachancea and Torulaspora

AGING: 95% fermented and aged 11-months in cement Dolia and 5% in neutral French oak Puncheons

BOTTLING: 143 cases

AROMA: Bright and fresh aromas of peach, lime, and a hint of minerality fill the nose of this bottling

PALATE: Zesty and fresh with nectarine on the finish

PAIRINGS: Ceviche, seafood risotto, grilled fish tacos

HARVEST NOTES: Vintage 2019 is like the Tale of Two Cities. The beginning of harvest was a bit late to start but the fruit was ripe, juicy, balanced, and full of color. It felt like an amazing super vintage was in the making both in quality and timing. However, we must never forget that we are farming, and anything can happen. A series of early frosts hit, and the vines slowed down making the tail end of harvest more difficult and time consuming. 90% of the fruit made it in time so overall the outlook is still bright!

