



BETHEL RD

WINERY



2020 ALBARIÑO

APPELLATION: Paso Robles, California

VINEYARD: Whale Rock Vineyard

ABV: 13.7%

TOTAL ACIDITY: 0.6 g/100ml

pH: 3.56

RS: 0.1 g/100ml

GRAPES: Organically grown. 6.2 Tons hand-harvested

PROCESSING: Hand-fed destemmer, gentle 1.4 bar membrane pressing

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

AGING: Fermented and aged 10-months in concrete Dolia

BOTTLING: 80 cases

AROMA: Pink grapefruit, apple blossom, key lime, and a hint of minerality

PALATE: Generous acidity and flavors of honeydew melon and pear flesh

PAIRINGS: Ceviche, seafood risotto, grilled fish tacos

HARVEST NOTES: 2020 -Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

