

*Albariño*

2015

**Blend:**

75% Albariño  
25% Chardonnay

**Alcohol:** 14.2% abv **TA:** 6.15 g/L **pH:** 3.78

**Case Production:** 826 cases

**Date Bottled:** 7/19/16

**Grape Source(s):**

Albariño: Coyote Canyon Vineyards, Horse Heaven Hills AVA, WA  
Chardonnay: Pace Vineyard, Yakima Valley AVA, WA

**Aging:** 100% Stainless Steel

**Winemaker Notes:** The 2015 vintage was marked by record high temperatures across eastern Washington. Due to this intense heat, we harvested earlier in the season to retain acidity and aromatics. After hand picking, the grapes were pressed at low pressure to avoid harsh phenolics. Upon completion of native fermentation in tank, we blended in a portion of steel-fermented Chardonnay to add depth to the wine. We racked the wine to small stainless-steel vessels and continued stirring lees on the wine for an additional 6 months, resulting in great character and roundness.

**Tasting Notes:** Medium bodied with peach, pineapple, and butterscotch and light floral notes.

**Awards:**

Silver - 2018 Cascadia Wine Competition

**Pairing Suggestions:**

- Cured meats
- Prosciutto-wrapped melon
- Fresh summer salad with a vinaigrette
- Curry-dusted seared scallops

**Price:** \$19.00



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