Albariño

Blend:

100% Albarino

Alcohol: 13.4% abv TA: 6.3 g/L pH: 3.64

Case Production: 225 cases

Date Bottled: 7/9/2024

Grape Source(s):

Den Hoed Vineyard - Yakima AVA, WA

Aging: 100% Stainless steel

Winemaker Notes: The near-perfect conditions of the 2023 vintage resulted in wines with excellent acid balance and exquisite flavors and aromas. To retain the delightful aromatics and keep the wine crisp and fresh, we carefully fermented and aged the wine in stainless steel tanks. As a final touch, we left pleasantly perceptible CO2 from the primary fermentation for a nice, slight spritz upon opening, reminiscent of the refreshing wines produced in the Vinho Verde region of Portugal.

Awards:

Best in Class / Double Gold - 97 pts - 2024 San Francisco International Wine Competition Platinum, 93 points - 2025 Great Northwest Platinum Awards Gold - 2025 San Francisco Chronicle Wine Competition

Pairing Suggestions:

- Sushi
- Halibut or Roast Chicken
- Risotto or Yellow Curry
- Goat Cheese

Price: \$18.00

Reviews:

The Cellardoor Winery Albarino was the top-rated Spanish varietal at the 2024 San Francisco International Wine Competition.

The SFIWC described the wine as featuring:

"Floral aromas are accompanied by citrus and peach notes.

The wine is vibrant on the palate, with crisp acidity featuring flavors of lemon, peach, and a touch of salinity. The finish is clean and refreshing, with lingering citrus notes."





