



2021

Albarino

Campus Hill Vineyard
Estate Grown and Produced

Technical Information

Alcohol By Volume.....	13.7%
Free Sulfur Dioxide.....	28 mg/L
Total Sulfur Dioxide.....	94 mg/L
Molecular SO ₂	0.70 mg/L
Residual Sugar.....	<0.1 g/L
Malic Acid.....	3.2 g/L
pH.....	3.41
Titrateable Acidity.....	7.7 g/L
Volatile Acidity.....	0.29 g/L

Harvest Information

Harvest Date.....	9/2/21
Total Yield.....	2,812 lbs
Brix.....	21°
pH.....	3.54
TA.....	6.41 g/L

Vineyard Information

Vineyard.....	Campus Hill Vineyard
A.V.A.....	Livermore Valley
Varietal.....	Albarino
Clone.....	Rias Baixas
Rootstock.....	1103 Paulson
Block Location.....	Hilltop
Trellising.....	Modified VSP
Training.....	Bi-lateral Cordon
Pruning.....	2 Buds per Spur

Winemaking Information

Whole cluster direct to press	
Fermentation duration.....	6 days @ 67°F
Fermentation vessel.....	Concrete egg
Aging.....	7 mo. in stainless steel
Cold stabilization.....	45 days at 24°F
Clarification.....	Bentonite fining
Filtration.....	3.0 and 0.45 respectively

Sensory Notes

The wine presents clean, clear and reflective. It is white gold in color with hues of summer corn silk.

The nose is fruit driven and forward, with aromas of kiwi, lime, and white grapefruit.

On the palate, the nose is confirmed, and then exhibits more stone fruits and lime zest. The wine has elevated but balanced acidity and is bone dry.

The finish is medium long and very refreshing.