



LaZarre Wines

2012 Albariño

Citrus. Green apple. Focused. Crisp. Tart.

Traditional. Terroir-driven. Ahhhhh.

This is our second vintage of this wonderful white wine. I've had a lot of questions from people over the last year regarding the grape that its made from: where did it originate? Where is it grown in California? What are the traditional characteristics? Stuff like that. I've had a lot of other questions too: do you make a white zinfandel? Why are you gaining weight? What's with the tattoo on your inner thigh of a chipmunk with two nuts in its mouth? Stuff like that.

The grape comes from the northwest corner of Spain known as Galicia. The name "Al-bar-iño" means "overpriced white wine" in Txakoli, a language found only behind a Holiday Inn Express on the beach just outside of Malaga, Spain. OK. Go to Wikipedia.com to look up the grape. It's actually pretty fascinating..Cluny monks and all.

The wine is a blend of tank fermented free-run and barrel-aged press fraction. This is the key to getting the appropriate mouthfeel in the bottle. There are a few tricks necessary to clean up the barrel portion like the use of gelatin (no, this is not a vegan wine) and ascorbic acid. In the end, I was shooting for a very bright wine with a fair degree of sweetness and varietal correctness to honor the fruit with some interesting flavors as a bonus. We hope you enjoy our effort. RTL

www.lazarrewines.com

Fax: 805.226.8816

Appellation:
Edna Valley

Varietal:
100% Albarino

Cases Produced:
215

Alcohol: 13.7%
pH: 3.32
TA: 0.80

Cooperage:
Stainless Steel Tank / Neutral Oak

Bottling date:
August 11, 2013

Suggested Retail:
\$22

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