

Summer 2022

2021 Albariño

Pét-Nat



Flavors | Citrus Rind. Lychee. Ginger Lily.
Body + Mouthfeel | Medium Minus + Frizzante
Sweetness | Dry. 1.3% RS at bottling.
Pairing | Sunbathing. Boujee Fruit Salad.

AVA | Cape May Peninsula

Varietal(s) | Albariño 100%

Aging Method | Stainless Steel.

Partial Bottle Fermentation.

Production | 49 Cases

From the Winemaker

For this vintage we fermented in 3 separate lots with different yeast strains. The 3 lots were fermented to varying levels of residual sugar, then blended together to achieve the sugar level we were aiming for pre-bottling and to ultimately create balance in the wine post bottle fermentation.

Albariño Pét-Nat

Vintage: 2021 **AVA:** Cape May Peninsula **Varietal(s):** Albariño 100%

Total Production: 598 bottles

49.80 cases

Harvest Date: September 22, 2021

Bottle Date: January 20, 2022

Vineyard Lot: Lot 1

Aging Method: 4mo. Stainless Steel

Tonnage: 0.786

Brix: 20°

pH: 3.23

ABV: 11.4%

RS: 13 g/L

Clarity: Hazy

Intensity: Med

Acid | Tannin: Med | Low

Color: Lemon

Development: Youthful

Finish: Med

Viscosity: Med (-)

Aromas: Lily. Lychee. .
Yeast. Peach. Gardenia.

Flavors: Lemon Lime.
Citrus Rind. Green Apple.

Notes: Drink Now - Not Suitable for Aging