

Salida Wine Technical Sheet



2014 ALBARIÑO

DUTCHMAN VINEYARD - YAKIMA VALLEY
100% ALBARIÑO

Harvested: 09/23/14 @ 23.0 Brix, 3.25 pH, T.A. 0.77
Pressed: 09/24/2014
Racked to Barrel: 09/26/2014
Fermentation: Neutral French oak
Aging: 10 months in neutral French oak
Bottling: July 20th, 2015
Total Production: 190 cases 750 ml. format

PH: 3.33
TITRATABLE ACIDITY: 6.3 GRAMS/LITER
RESIDUAL SUGAR: 0.4 GRAMS/LITER
ALCOHOL: 13.85%

The 2014 Albariño is the primary white wine of the growing Viña Salida portfolio and represents our fourth release of this single-varietal wine.

Albariño's origin is Spain's Galicia region located in the far northwestern corner of the country (where Spain wraps above Portugal) and is grown extensively in the D.O. Rias Baixas appellation.

Galicia is considered by many to be the most beautiful region in Spain. Its lush greenery and its dramatic Atlantic coastline create a cooler climate in comparison to the rest of Spain. Galicia boasts stunning rivers and rugged mountain terrain with verdant agricultural valleys between. This moderate climate necessitates a focus upon earlier-ripening grapes (especially white varieties) which display heightened aromatics.

The Dutchman Vineyard, planted in 1991 by Bill denHoed is located near Grandview at 900 feet elevation on the shoulder of Yakima Valley's Rattlesnake Mountains, which provide an ideal moderate climate for Albariño. This elevation and exposure supports Albariño's renowned propensity for pronounced acidity. In the vineyard, the berries' flavors literally explode in ones' mouth with remarkable intensity once ripeness has been achieved.

The pressed juice was barrel fermented to offer a richer expression of this wine with enhanced textures as opposed to Spain's propensity to ferment in stainless steel tank. Aromas and flavors emphasize ruby red grapefruit, key lime pie, dried mango, white peach and a hint of pineapple, finishing with balanced acidity, yet lush palate weight from fermentation and aging on the lees, coupled with 30% malolactic fermentation.

Albariño is a classic shellfish wine, pairing perfectly with mussels, clams, oysters, scallops, lobster and crab, yet has a richness to match well with spicy Asian and Indian dishes. Albariño works perfectly with firm white fish such as cod, sole and halibut and is a perfect wine for almost all chicken and pork recipes too.