

2013 PETER FRANUS NAPA VALLEY ALBARIÑO



Vineyard:	Stewart Vineyard, Carneros
Composition:	100% Albariño
Harvest Date:	August 29, 2013
Fermentation:	25 days at 49°, VIN 13 Yeast
Oak aging:	Stainless steel exclusively
Bottling Date:	February 21, 2013
Production:	224 cases

TA 0.65 g/100 ml

pH 3.30

Alc. 14.1%

RS 0.26 g/L

CALIFORNIA RETAIL PRICE \$26

As you enter Napa Valley from the south, you are in Carneros, driving on the highway that runs right through the old Stewart Dairy property. To your left on the hill, are the famous “Oreo” cows munching grass, and to your right is the vineyard. The unique terroir of this site has provided me with stunning Sauvignon Blanc since 1999, wonderful Merlot more recently, and for the first time in 2009, Albariño.

One of my favorite American authors, Kurt Vonnegut, once said that life is a series of accidents. As a result of unanticipated developments at harvest in 2009, there was no home for the Albariño grown on the property, and suddenly it was being offered to me. Did I have to think about it? Of course not! Considering that aromatic whites are among my most favorite wines, I could hardly say no. Although not the first Albariño planting in the United States, Stewart was the source of the first commercial release of the variety in 1999.

Albariño has grown on the northwest coast of Spain and Portugal for centuries, resulting in wonderful food-friendly wines known for their enticing aromatics, vivacious crispness, and intriguing complexity. If ever a wine begs for food, this is it. It has gained in popularity in the States in the last few years, and for us to have one of the few domestic versions produced in this country is both exciting and noteworthy.

After the marvelous 2012 vintage, we were rewarded again in 2013, with a nearly perfect growing season. A warm dry spring got the vines off to an early start and also set an excellent crop. That early start translated into an early harvest as well, beginning with our Sauvignon Blanc and Albariño on August 29, a full month earlier than 2010!

Our 2013 Albariño displays a pale straw color with forward aromas that immediately draw you in. Somewhat elusive, it distinguishes itself from other aromatic whites with hints of peach, ginger, marzipan and citrus blossom. It typically evokes the comment, “minerally.” The grape is always known for its high acidity, but in 2013, levels are little lower than its predecessors, providing a slightly more lush mouth-feel.

Again, very limited production but finding its way into some wonderful venues around the world.

We recently presented our wines to a well-known restaurant in Washington, DC, and as the sommelier took the first sip of our Albariño, he ran and grabbed an oyster. You get the picture!