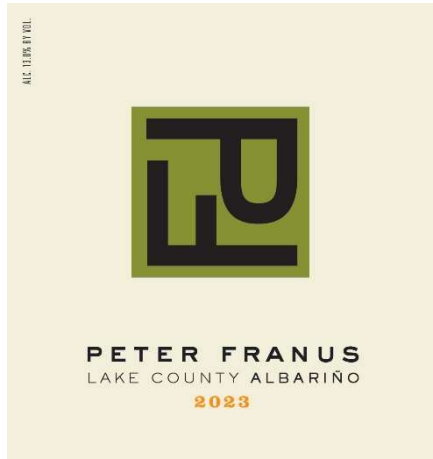


2023 PETER FRANUS LAKE COUNTY ALBARIÑO



Vineyard:	Cobb Mountain Red Hills Lake County
Composition:	100% Albariño
Harvest Date:	October 10, 2023
Fermentation:	16 days at 49° QA 23 Yeast
Aging:	Stainless Steel
Bottling Date:	March 5, 2024
Production:	88 cases

TA 0.83 g/100 ml

pH 3.25

Alc. 13.0%

RS 0.04 g/L

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.

Several thousand miles west of Spain lies Cobb Mountain. Jim Fore's vineyard is a spectacular property, situated at 3000 feet elevation. Soils are thin in the Red Hills and drain instantly. The elevation places vines well above the hot summer heat trapped in the valleys below, and aligns them in the path of cool westerly Pacific breezes. At the same time, there is paradoxically greater solar intensity that has some inexplicable effect on the grapes. Because of the high elevation, the differential between day and night time temperatures is dramatic, resulting in intensely flavored grapes.

2023 was one of the longest growing seasons in recent memory. Moisture from abundant winter rains kept the vines healthy throughout the summer and modest temperature delayed harvest well into October—nearly a month later than usual. The result—intensely flavored grapes that produced wines with elegance, purity, and complexity. The vintage of a lifetime perhaps??

As for the wine. A hint of straw color introduces our 2023, inviting you to explore the kaleidoscope of aromas unique to Albariño—lime zest, toasted almond, ginger, ripe apricot, and floral notes. A lively mouth elevates the intense flavors even further that extend into a surprisingly long finish. Both refreshing and satisfying. A pleasure bomb that begs for oysters! And multiple sips.

We are happy to report that the interest in Albariño continues to grow, and we are pleased that our domestic version of this Spanish variety continues to intrigue both here in the US and around the world.

Purists will particularly appreciate our 2023—I think there's a very good chance of it being mistaken for one of its premium Spanish counterparts!