







2020 ALBARIÑO

The 2020 Albariño is from our organically certified Double Black Vineyard in Paso Robles. This wine brings minerality, acidity, and tropical fruit characteristics. True to its Northern Spanish heritage, this wine is delicate, but robust. The Oakenshield wines are a special bottling by Niels and Bimmer produced to celebrate the spirit of the good life and to honor friends and family both past and present.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

2020 – that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

WINEMAKER NOTES:

This wine is 100% Albariño. Its distinctive and intense characteristics can easily stand alone. Grapes are harvested at low to moderate sugar to keep alcohol low and freshness high. A gentle pressing is followed by a cool fermentation with a yeast strain renowned for its ability to generate floral and fruit-like aromas. Fermentation occurs in stainless steel tanks with refrigeration to retain the fermentation bouquet and protect the wine from oxidation. After stabilization and clarification, the wine was bottled young, within 8 months of harvest.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Pale gold hue

AROMA: Peach, citrus and floral notes

PALATE: Melon, green apple, and lemon notes with crisp acidity

TECHNICAL NOTES:

VARIETAL: 100% Albariño VINEYARD SOURCES: Double Black

AVA: Paso Robles HARVEST DATE: September 15, 2020

BOTTLING DATE: May 10, 2021 HARVEST SUGAR: 22.2° brix OAK: N/A

OAK AGE: N/A ALCOHOL: 13.0% TA: 0.69 g. 100ml pH: 3.06

