

LIVELY & ENERGETIC
COOL CLIMATE
WHITE WINES FROM
THE EDNA VALLEY

CADRE

SHE REIGNS WITH AN
ENERGETIC WAVE OF
CRISP VIBRANCY

v. 2022

sea queen

ALBARIÑO

SAN LUIS OBISPO COAST - EDNA VALLEY

SIP CERTIFIED SUSTAINABLE



PLACE

A wine that soaks up all elements of the sea both above and below ground. Grown just 5.5 miles from the Pacific, this wine embraces why the Edna Valley has proven to be the New World home of Albariño. Its similarities to the O Rosal subzone of the Rías Baixas are striking. Both regions share comparable proximities to the ocean all while being protected by a small range of coastal hills that lie at the foot of the sea. The ever present coastal effect delivers Albariños that are packed with vibrant acidity, minerality, and loads of citrus all backed by a salinity that defines Edna Valley Albariño. The varietal has been grown in the Edna Valley since 2001 and I've been fortunate to work with it since 2005. The one thing I have learned is that this wine speaks to the site and nearby sea. This Albariño comes from a SIP Certified Sustainable single block split into two different vine architectures...cane pruned and spur pruned. Each exists for their various reasons and adds diversity to fruit expression.

AROMATIC

On the nose, this wine bursts with spicy citrus and salty zest. There is a seductive orange blossom and jasmine aspect paired with what I dub as Hawaiian breakfast fruits. You can definitely smell the sea influence on this wine as there are briny notes that speak to the nearby Pacific Ocean. White flower notes are ever so present, but an exotic mix of citrus and tropical fruit reigns.

PALATE

On the palate, this wine is full of tang and energy. Our Albariño never lacks acidity. In fact, managing that high acidity presents one of our biggest challenges, yet that is our greatest gift. There is a rich assembly of citrus, white fruits, stone fruit and lush tropicals that are all corralled with bright acidity from start to finish. A lingering freshness and minerality cements Albariño as the one varietal that is queen of the sea.

STATS

COMPOSITION	100% Albariño
AVA	San Luis Obispo Coast & Edna Valley
VINEYARD	Paragon
VINE AGE	16 Years
FARMING	SIP Certified Sustainable
HARVEST DATES	10.14.22 & 10.22.22
FERMENTATION & AGING	100% Stainless Steel Fermented & Aged
ML 0% TA 7.1 G/L pH 3.19	Alcohol 13.2%
SUGGESTED RETAIL	\$30.00