

LIVELY & ENERGETIC
COOL CLIMATE
WHITE WINES FROM
THE EDNA VALLEY

— CADRE —

SHE REIGNS WITH AN
ENERGETIC WAVE OF
CRISP VIBRANCY

VINT 2021

sea queen

ALBARIÑO

EDNA VALLEY

SIP CERTIFIED SUSTAINABLE

*Born three generations prior, this is my
fate, my quest, my cadre - John H. Niven*

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 Rias 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.

AROMATICS

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 a salty tang of 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 briny citrus, stone fruit and lush tropicals that are all corralled with vibrant acidity from start to finish. A lingering freshness and minerality cements Albariño as the one varietal that is queen of the sea.

STATS

COMPOSITION

AVA

VINEYARD

VINE AGE

FARMING

HARVEST DATE

FERMENTATION & AGING

ML 0% TA 7.4G/L PH 3.28

SUGGESTED RETAIL

100% ALBARIÑO

EDNA VALLEY

PARAGON

15 YEARS

SIP CERTIFIED SUSTAINABLE

10.23.21

100% STAINLESS STEEL FERMENTED

ALCOHOL 13.5%

\$28.00

