

tangent



STONE EGG 2014 ALBARIÑO

VARIETAL BACKGROUND

One of the few prominent Spanish white varietals, Albariño hails from the Rías Baixas region in the province of Galicia. Situated at the northwest tip of the country, Galicia is bordered on two sides by the Atlantic Ocean. The maritime influence ensures a cool growing season with a temperate, even climate, and can result in beautiful wines high in both acidity and flavor.

Currently, there are few Albariño vines planted in California. In fact, most available acreage reports lump this small producer in the “other whites” category. The Niven family is out to change those statistics. They have carved out 45 acres of their renowned Paragon Vineyard in the Edna Valley to dedicate to Albariño, making it one of the largest vineyards planted to the variety outside of Spain.

SIP™ CERTIFIED SUSTAINABLE

The Niven family’s estate vineyard, Paragon, has earned the Sustainability in Practice (SIP™) Vineyard Certification. Managed by their Pacific Vineyard Company, the family has ensured that these vineyards have historically been farmed in a careful and responsible manner, taking into account all facets of the surrounding environment. Certification proves their collective commitment to environmental stewardship, economic viability, and equitable treatment of employees. A project of the Central Coast Vineyard Team, SIP™ provides a comprehensive and verifiable method to authenticate a vineyard’s attention to integrated farming practices.

TANGENT ALBARIÑO

Grapes for this wine were grown on the rolling slopes of vineyards in the Edna Valley of California. Located halfway between Monterey to the north and Santa Barbara to the south, this tiny valley boasts one of the coolest, and longest, growing seasons in the state. Much like the Rías Baixas, the Edna Valley maintains a consistent, temperate climate from vintage to vintage. The extended hang time encourages full ripening and development of intense varietal character, a tangent imperative.

For this special Stone Egg Albariño, we took our best grapes and fermented them separately, 100% in a concrete egg-shaped tank. The concrete egg, which has no corners, facilitates a constant circulation of the wine, which adds more flavor and depth.

TASTING NOTES FROM WINEMAKER CHRISTIAN ROGUENANT

“Tangent Stone Egg Albariño takes some of the best flavors from our Estate Albariño - peach, apricot and fresh mandarin orange. The concrete egg fermentation creates a wine that is full, and expressive with a beautifully rich mouth feel. The citrus and stone fruit flavors are balanced perfectly with the increased minerality to create a deliciously lush but refreshing wine.”

STATS

APPELLATION: Edna Valley
VINEYARD SOURCE: Paragon Vineyard
VINEYARD CERTIFICATION: SIP Certified Sustainable
HARVEST DATES: 9/17/14
AVERAGE BRIX: 23.1
FERMENTATION: Fermented at 58°F for 23 days in a concrete egg tank
BARREL CONTACT: Zero
% ML: Zero
ALCOHOL: 13.7%
TA: 6.34 g/l
PH: 3.24
BOTTLING DATE: 8/28/15
CLOSURE: Screwcap
CASES PRODUCED: 188
SUGGESTED RETAIL: \$32

