

tangent

2015 ALBARIÑO

VARIETAL BACKGROUND

One of the few prominent Spanish white varieties, 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.

As tangent aims to produce vibrant wines of good acid structure to be naturally enjoyed with a wide range of foods, this wine was made without any oak influence, nor did any portion of it go through malo-lactic fermentation.

TASTING NOTES

“Made in the traditional style of Rías Baixas Albariño, this wine is pure and vibrant, with a slight salty characteristic. Mandarin orange and tangerine peel begin in the aromatics and run clear through to the finish. The round mouthfeel is beautifully balanced by a somewhat crisp acid structure. The refreshing quality of this wine makes it an excellent aperitif, and it pairs well with most seafoods.”

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Paragon Vineyard

VINEYARD CERTIFICATION: SIP Certified Sustainable

HARVEST DATES: 9/11/15 - 9/23/15

AVERAGE BRIX: 22.7

FERMENTATION: Fermented in stainless steel tanks at 58 degrees for 26 days

BARREL CONTACT: Zero

% ML: Zero

ALCOHOL: 13.5%

TA: 7.16 g/l

PH: 3.19

BOTTLING DATE: 3/29/16

CLOSURE: Screwcap

CASES PRODUCED: 4,103

SUGGESTED RETAIL: \$17

