



LEE FAMILY FARM

2013  
ALBARINO

MONTEREY  
APPELLATION



<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	KRISTY'S, MISSION RANCH
<i>soil:</i>	ARROYO SECO GRAVELLY SANDY LOAM
<i>climate:</i>	COOL TO MODERATE, REGION I TO II (UCD)
<i>alcohol:</i>	13.2%
<i>acidity:</i>	5.7 G/L
<i>ph:</i>	3.33
<i>cooperage:</i>	4 MONTHS IN NEUTRAL FRENCH OAK BARRELS
<i>production:</i>	235 CASES
<i>retail price:</i>	\$18.00

#### THE GRAPE

Albarino is a white grape traditionally grown in Spain and Portugal. In California, it has been gaining in popularity as a refreshing, crisp, fragrant "alternative" varietal - suited to growing in moderate to warm climates and producing a delicious accompaniment to Mediterranean cuisine.

#### THE PLACE

The Monterey appellation extends almost the entire length of Monterey County. Vineyards within the AVA are planted and farmed in relationship to their distance from the cold waters of Monterey Bay.

The fruit for this Lee Family Farm release is sourced from the Kristy's and Mission Ranch vineyards in central Monterey County. Here daytime temperatures reach the mid to upper 80's but are mitigated by fog and wind drawn south from Monterey Bay. The warm days and cool evenings extend the growing season, resulting in fruit of superior flavor and balance.

#### THE WINE

The 2013 growing season was a fairly textbook one throughout Monterey County. Winter storms gave way to a warm spring and summer, with trademark afternoon winds off the Bay. With very few weather events, the fruit was allowed to develop slowly. Mildew pressure was at a minimum, insuring "clean" high quality fruit. The Albarino grapes from both vineyards displayed full phenolic ripeness, with good sugar and acid balance.

The grapes arrived at the winery in great condition and were hand sorted, before being gently pressed to stainless steel tanks for a cool fermentation. This retains the natural acidity and ripe fruit flavors. After fermentation, the wine was barrel aged for four months in neutral French oak.

The Lee Family Farm 2013 Albarino displays a beautiful straw color with aromas of flowers, spice and dried apricot. On the palate, these elements are joined by juicy flavors of grapefruit and pineapple plus a streak of minerality. This is a light bodied wine which is delicious by itself as an aperitif or for pairing with your favorite pasta, seafood, or grilled chicken dish.