

## *dirt MATTers...*

### *three 2019 Albariño Sweetwater Ranch*

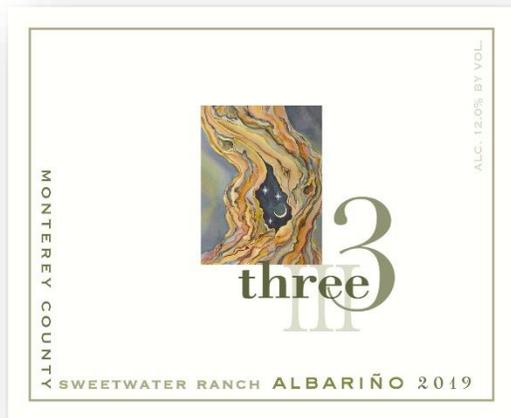
Considered by many to be Spain's premier white wine grape, it is the primary grape used to make dry white wine in the Rias Baixas (Lower Inlets) section of the Galicia region of Northwestern Spain. Albariño is also known in Portugal as *Alvarinho*. This variety is a relative newcomer to California vineyards.

Our Albariño is sourced from the Sweetwater Ranch located in the rolling hills east of King City in Monterey County. The block was originally planted as Cabernet Sauvignon in 2000 on a hillside consisting of a sandy loam soil with moderate to high vigor. It was grafted to clone 5 Albariño in 2006 and is cropped at 4½ to 5 tons per acre.

Heavy rain fall known as an atmospheric river, aka the Pineapple Express came roaring back to California in 2019. Spring continued to be wet with some rain during flowering, followed by cool temperatures that allowed the grapes to mature gradually. Due to the cool weather vines ripened at lower sugars, and with the extended growing season, this Albariño has great acidity and balance. After receiving the tight clusters of Albariño grapes and gently pressing to tank, we were astounded by the sugar to acid ratio. The juice tasted bright with great freshness and the sugar was perfect at 22.6°Brix. Our winemaking style is to ferment this wine dry so the high acid would be in balance with a modest alcohol level.

Slightly drier than the 2017 vintage, this wine is direct with great aromatics, plenty of luscious flavors and a crisp finish. There is a mineral component on the palate that mingles with refreshing pineapple as well as honeyed flavors of apple and citrus. Enjoy this wine with shrimp scampi, spicy foods, sushi, and light cheeses.

three



*Harvest Date: October 5<sup>th</sup>, 2019*

*Total Acidity: 0.60 g/100 ml*

*pH: 3.34*

*Alcohol: 13.5%*

*Residual Sugar: 1.4 g/liter*

*Brix at Harvest: 22.6°*

*Case Production: 323 (12 x 750 ml)*

*Suggested Retail: \$24.00*

*“The dirt, the micro-climate, and sustainable wine-growing (from vineyard to bottle) form the cornerstone of “three”. These critical elements are in every bottle we make. “*

Winemaker

*Matthew A. Chie*