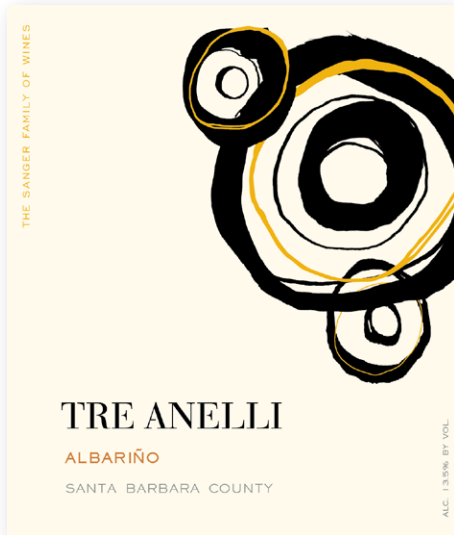


TRE ANELLI

2 0 1 4

ALBARIÑO



TASTING NOTES:

In Spain and Portugal, Albarino is traditionally fermented in stainless steel tanks in order to preserve its crisp acidity. Here in the Central Coast, we went the route of using older, neutral French oak barrels in order to add complexity and richness in the mouth. It is a lively, bright wine that is soft and languid on the palate, with beautifully integrated aromas of nectarine, white peach, and soft floral notes. Our Albarino has a crisp acidity with a slightly creamy finish, making it perfect to pair with seared scallops on a beautiful fall day.

CASES PRODUCED: 97

BOTTLED: June 2016

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

18 months in older, neutral
French oak barrels

COMPOSITION:

88% Estelle Vineyard Albariño
5% La Presa Vineyard Roussanne
4% Estelle Vineyard Loureiro
3% Tierra Alta Vineyard Grenache Blanc

ALC: 13.5%

pH: 3.37

TA: 0.71 g/l

RS: 0.034%

THE
SANGER
FAMILY of WINES

Inspired by wine made in the sunny Iberian and Mediterranean climates of Spain, Portugal and Italy, Tre Anelli wines are crafted to accompany the cuisine of California's Central Coast. A part of The Sanger Family of Wines portfolio, these wines are produced from the same grape varieties found in Europe, enhanced by the unique growing conditions in of California's Central Coast. Growing conditions here bring out additional character in the wines, making them a little bolder than their European cousins, but ideal for pairing with our regional fare. Tre Anelli wines can be found in select restaurants throughout California, in our Los Olivos, California tasting room or online at www.treanelliwines.com.

SANGERWINES.COM/TRADE