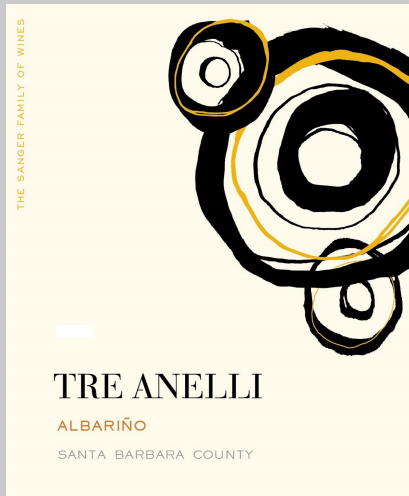


TRE ANELLI

2015

Albariño



TASTING NOTES:

Our Albarino greets you with peaches, guava, and lemon which leads to a crisp acidity with a slightly creamy finish on the palate. This refreshing and lively wine is perfect to pair with seared scallops or shrimp ceviche with friends.

CASES PRODUCED: 51

BOTTLED: April 2017

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

17 months in older, neutral
French oak barrels

COMPOSITION:

84% Estelle Vineyard Albariño
4% Estelle Vineyard Verdelho
4% Brick Barn Vineyard Vermentino
4% Brick Barn Vineyard Viognier
4% 2014 White Wine Blend

ALC: 13.5%

pH: 3.69

TA: 0.64 g/l

RS: 0.015%

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