

TANGENT

2017 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. 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. 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 a Rias Baixas Albariño, this wine is pure and vibrant. Aromas of mandarin orange, banana and stone fruit lead the way - these flavors are also highlighted on the palate along with a slightly salty characteristic - showcasing our estate vineyard's coastal influence. Our Albariño has a rich, round mouthfeel, finishing with refreshingly crisp acidity.”

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Paragon Vineyard, Edna Valley

VINEYARD CERTIFICATION: SIP Certified Sustainable

HARVEST DATES: 9/14/17- 9/27/17

FERMENTATION: Cold tank fermented at 55°F from 5 to 7 weeks

BARREL CONTACT: Zero

% ML: Zero

ALCOHOL: 13.7%

TA: 7.27 g/l

PH: 3.21

BOTTLING DATE: 3/19/18

CLOSURE: Screwcap

CASES PRODUCED: 1,800

SUGGESTED RETAIL: \$17



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