

TANGENT

DEPART FROM THE ORDINARY

2020 BLOCK 163 ALBARIÑO



WINEMAKING

With the Pacific Ocean lying only five miles to the west, its influence creates one of the longest and coolest growing seasons in the state. Soils are a mixture of volcanic, clay loam and rocky marine sediment, offering few nutrients, which allows the vines to struggle and focus on producing high-quality, flavorful grapes. The grapes leisurely ripen, creating fruit of structured minerality and good acid backbone.

Grapes for this wine were grown 5.4 miles from the Pacific Ocean 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 in Spain, the ancestral home of celebrated variety, 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. This limited production Albariño is sourced from our winemaker's favorite parcel of Albariño. Year in and year out, this specific block has produced our highest quality Albariño and produces fruit full of flavor and backed by the trademark acidity found both in the Edna Valley and Albariño as a varietal. Led by Rob Takigawa, with the Baileyana Portfolio including Tangent for more than 20 years, we make sure this wine is a great example of Albariño and why the Edna Valley is the New World home of this dynamic varietal.

2020 VINTAGE

The 2020 growing season featured a mild start to summer which allowed the grapes to ripen slowly. The region saw much warmer harvest temperatures which helped accelerate ripening and bring the natural high acidity found in Albariño into beautiful balance.

SIP™ CERTIFIED SUSTAINABLE

This wine is sourced from Block 163 and has earned the Sustainability in Practice (SIP™) Vineyard Certification. This vineyard site has historically been farmed in a careful and responsible manner, considering all facets of the surrounding environment. This certification proves the commitment to environmental stewardship, economic viability, and equitable treatment of employees.

TASTING NOTES

This wine showcases traditional, beloved notes of Albariño including citrus, peach, apricot, fresh mandarin orange and a saline character that maritime Albariño is known for. The wine is full and expressive with a beautifully rich mouthfeel. Pure and vibrant, this wine showcases the tremendous potential of Albariño in the Edna Valley.

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Single vineyard and single block selection

VINEYARD CERTIFICATION: SIP Certified Sustainable

HARVEST DATES: October 13, 2020

FERMENTATION: Cold tank fermented for 4 to 6 weeks

BARREL CONTACT: Zero

% ML: Zero

ALCOHOL: 14.6%

TA: 5.03 g/L

PH: 3.22

BOTTLING DATE: MARCH 24TH, 2021

CLOSURE: SCREWCAP

CASES PRODUCED: 400 CASES

SUGGESTED RETAIL: \$32

ABOUT TANGENT

Made with coastal fruit grown just a few miles from the ocean along the Central Coast of California and with winemaking practices that allow the varietal characteristics to be showcased, our wines unlock a world of possibilities. Life is distinctly vibrant when you take a Tangent.



TANGENTWINES.COM