



The White Rhino 2017 Albariño

Winemaker Chris Christensen's Notes:

The vines for our 2017 Albarino were planted in 1999 at Babcock Vineyards in the Suisun Valley. In case you've never heard of the Suisun Valley, in terms of soils, geography, and air circulation, it is more Napa than most of Eastern Napa County - However California's first legislature wasn't thinking about that when they drew the county lines on February, 18th 1850. The grapes were harvested by a two man crew who knocked out all three tons in about 3 ½ hours (Yes, that is incredibly fast - no I'm still not sure that they weren't some robo pickers invented by Elon Musk). The wine was fermented in stainless steel drums using two different strains of yeast isolated from Albarino's native Portugal. As for the profile this Albarino has an intense Meyer Lemon hand soap aroma with accents of grapefruit pith. On the palate it has a light and crisp mouth-watering feel that carries through to mid palate with flavors of sweet and sour lemon candy and tangy lime.

Nerd Note:

Albarino Roughly translates to "The white grape (Alba) from the riverlands (Riño)" as it was thought to have been brought to the Northwestern corner of the Iberian Peninsula by either Germaic people in the 5th Century or by Cistercian Monks in the 12th century. In either case I couldn't help but enjoy the linguistically word play by calling the the White (Alba) Rino (Rhino) since there were only 42 cases made...Making quite rare and soon to be extinct... What? Don't tell me it's too soon for rhino jokes? I had the wine bottled months before the last white rhino died. RIP Sudan.

Alcohol

PH

TA

Yeast

BA 11, QA 23

