



# 2022 Albariño San Luis Obispo Coast

## VINEYARD

Trilogy Vineyard

Located just a few miles from the coast, the San Luis Obispo Coast AVA and Trilogy Vineyard are heavily influenced by the Pacific Ocean. This influence leads to marine conditions for a long and very cool growing season that is considered one of the longest in the entire state. The soils in this region are heavily influenced by the ocean and are comprised of fossilized shells, shale and sand. The cool growing conditions and unique soils lead to wines that are complex and balanced with bright acidity.

The San Luis Obispo Coast is one of the newest AVAs in California and was established in March 2022.

## WINE ANALYSIS

Total Acid	8 g/l	Varietal	100% Albariño
RS	0.1 g/l	Appellation	San Luis Obispo Coast
pH	3.24	Aging Process	Stainless Steel Tanks
Finished Alcohol	13.1%		
Case Production	444		

## TASTING NOTES

The 2022 CRU Winery San Luis Obispo Coast Albariño is a lovely example of how aging in stainless steel tanks brings out the true essence of this wine. The fermentation enhances the natural fresh fruit characteristics found in Albariño. The wine starts with bright notes of green apple, pear and lime before leading into a mouth of pineapple and kiwi with a hint of lemon zest. Bright acidity is prevalent throughout and beautifully balanced with notes of tangerine and a streak of minerality on the finish.

Albariño is a perfect companion to seafood. Try it with fresh or barbequed oysters in a garlic butter sauce or fried calamari with chili garlic sauce.

## RELEASE DATE

Summer 2023

## SUGGESTED RETAIL PRICE

\$20



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