



2024 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	8.5g/l	Varietal	100% Albariño
RS	0.04 g/l	Appellation	San Luis Obispo Coast
pH	3.21	Aging Process	Stainless Steel Tanks
Finished Alcohol	13.1%		
Case Production	452		

TASTING NOTES

The 2024 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 kiwi and papaya before leading into a mouth of green apple and lime. Bright acidity is prevalent throughout and beautifully balanced with a streak of minerality on the finish.

The high acidity and bright flavors in Albariño make it an extremely food-friendly wine. We recommend pairing it with seafood or shellfish, grilled chicken or bright salads. It also pairs beautifully with semi-hard cheeses like Manchego and gouda.

HISTORY OF ACCLAIM

Vintage 2023 - 93 Points, Wine Enthusiast

Vintage 2022 - 91 Points, Best Buy, Wine Enthusiast

SUGGESTED RETAIL PRICE

\$20