

2023 SIGNATURE SERIES ALBARIÑO



WINE CLUB
Quarterly Allotment
Summer 2024 Winemaker's Selection

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| VARIETAL COMPOSITION | Albariño 100% | |
| APPELLATION | Cape May Peninsula | |
| VINEYARD | Hawk Haven Vineyard | |
| HARVEST | September 17, 2023 | |
| | Tonnage: 1.76 | Brix: 21° |
| TECHNICAL DATA | ABV: 11.9% | RS: 0.10% |
| | TA: 5.85 g/L | Ph: 3.59 |
| COOPERAGE | Stainless Steel | |
| PRODUCTION | 87 Cases | |

TASTING NOTES

On the nose, this wine reveals vibrant aromas of lemongrass, lime, peaches, clove, ginger, and subtle floral notes. The palate offers flavors of lemongrass, nectarine, honeydew melon, and ginger, finishing with lime zest and a touch of salinity. Dry yet fruit-forward, this wine leads with zippy fruit flavors and fresh acidity that transitions into bright minerality and a short, clean finish.

PAIRING NOTES

This wine pairs well with a variety of fresh seafood, grilled vegetables and soft/semi-hard cheeses. Think boquerones, oysters, fish tacos, ceviche, burrata, mozzarella, manchego, gouda, grilled artichokes, shishito peppers etc.

Preferred Dish: An assortment of Summer Tapas!

WINEMAKING NOTES

We made a big change this year and used two new yeast strains to ferment our estate Albariño. The goal was to provide further complexity and elevate varietal character. The saccharomyces yeast strain we used to complete the fermentation was derived from Portugal and is geared toward Vinho Verde production.

VINTAGE NOTES

The 2023 vintage was somewhat challenging due to the humid summer we had. Thanks to timely, diligent work in the vineyard and our coastal cross breezes, the Albariño fruit had good development, both physiologically and in flavor profile. Along with the new yeast strains, we were able to maintain great varietal expression for this vintage!

HAWK HAVEN
Vineyard & Winery