

METRICK



METRICK (Edna Valley AVA - Paragon Vineyard)



Metrick Albariño 2018

100% Albariño

Aging: Stainless steel fermented. 7 months aging on lees

Production: 480 bottles

Alcohol: 14.5% Alc by Vol

Vineyards: No herbicides or pesticides

Background: Working with many great Albariño producers for my Alexander Jules imports, Albariño is a special grape for me to work with for Metrick. I selected the Paragon Vineyard as my source, feeling that the Albariños I had tasted from it were the closest to what I see coming out of Spain—and for good reason, it is highly coastal (just 5.3 miles from the Pacific Ocean)! 2018 was a cold, slow vintage. While waiting for acid levels to get low enough to pick, the wine developed lovely, bright floral aromas.

Grapes: 100% Albariño.

Soils/Climate: From a block at Paragon with calcareous rocks, which encourage a bit of texture to the wine. Climate is cool, windy and maritime, with ocean winds constantly blowing in from the nearby Pacific. Albariño's home, Salnés, Rias Baixas, is even more coastal, which is critical for Albariño growing, as in warmer, more inland sites with larger diurnal shifts, acid is lost, and aromatics highly fruity.

Viticulture: No herbicides or pesticides, minimal leaf pulling to help maintain high acidity and high toned, delicate aromatics.

Winemaking: Stainless steel fermented and aged to maintain laser beam precision. Seven months aging on lees, no malolactic fermentation.