

2024 ALBARIÑO, SPANISH SPRINGS

SAN LUIS OBISPO COAST

STEPHEN ROSS

113 cases produced · Bottled on February 4, 2025.

VINEYARD

Spanish Springs Vineyard is a **hyper-coastal** and meticulously cultivated, 90+ acre vineyard nestled within the SLO Coast AVA. Just two miles inland from the Pacific Ocean, it sits in the meandering, narrow Price Canyon valley, where **southeast-facing hills** and **sandy loam soils**, further evidence of its coastal influence, create ideal conditions for vibrant, expressive wines.

SUSTAINABILITY INITIATIVES

- SIP Certified
- Drip Irrigation
- Responsible Bottles
- Wildlife Corridors
- Owl Boxes
- Soil-Enriching Cover Crops

VINTAGE

The 2024 growing season followed a second consecutive winter with abundant rainfall, **totaling 35 inches**. The year began cool, with no daytime highs above 80°F from March to May. In contrast, summer started warm, with three June days hitting 90°F. August remained warm, mostly in the mid-80s, with two days reaching the 90s. This trend continued into early September. Warm periods lasted from 11 AM to 6 PM, while nighttime temperatures cooled into the 60s. Crop yields were down, likely due to the previous year's cool spring affecting bud formation.

WINEMAKING

This Albariño was fermented cold (62 ° F) in stainless steel, aged cold in a stainless steel tank *sur lies*, and received a polish filtration before bottling.

WINEMAKER'S NOTES

- Harvested **by hand** on October 5, 2024.
- **100%** whole cluster pressed.
- Indigenous or naturally occurring yeast.
- Stainless steel fermented at 60°F.
- Aged in **stainless steel**.
- Non-fined and non-filtered.

TASTING NOTES

With pronounced aromatics of nectarine, peach pit, and dried pear, this Albariño has a crisp acidity, balanced by a creamy mid-palate.



TECHNICAL DATA

Alcohol:	pH:	T.A.:
13.7%	3.24	6.38 g/L