

2023 ALBARIÑO

MONTEREY COUNTY

Jackson Estate wines showcase our cherished vineyard estate properties located on rare, coastal California terroir of mountain tops, ridges, hillsides and raised benchland soils. This limited release allows our winemakers to emphasize the extraordinary terroir of our unique properties and craft very small lots for refined palates.

MONTEREY COUNTY

The Salinas Valley is shaped like a funnel, narrow in the Arroyo Seco area, opening to a wide mouth at Monterey Bay. As the heat rises during the day, cooler temperatures are ushered in with the marine layer, with the wind increasing in speed until it reaches the Arroyo Seco venturi. These maritime influences make for a long growing season, adding richness, ripeness, and complexity to the wine. This cool-climate Albariño showcases a bright acidity, with flavors of lemon, grapefruit, and pear.

KEY POINTS

Elevation: 940-960 feet

Climate: The Salinas valley is shaped like a funnel, narrow in the Arroyo Seco area, opening to a wide mouth at the Bay. As the heat rises during the day, cooler temperatures are ushered in with the marine layer, with the wind increasing in speed until it reaches the Arroyo Seco venturi. These maritime influences make for a long growing season, adding richness, ripeness, and complexity to the wine.

Soil: Composed of Lockwood Loam which provides excellent drainage, 90%.

Profile: This 100% Albariño presents mouthwatering aromas of citrus with a touch of pear. It has a lively acidity on the palate, with flavors of lime essence and a subtle hint of peach, providing the wine with a lovely texture and a long finish.

TECHNICAL INFORMATION

Appellation: Monterey County **Composition:** 100% Albariño

Barrel Aging: 100% Stainless Steel

Alcohol: 13.5% | T.A.: 7.4g/1L | pH: 3.16

Total Production: 238 cases





