

MATTINA FIORE



2016 ALBARIÑO

Our Albariño is the essence of Mattina Fiore's translation from Italian to English, "Morning Flower". The grapes for Mattina Fiore's Albariño are grown on the rolling slopes of the Paragon Vineyard in the Edna Valley. Planted by the Niven Family and expertly cultivated by Scott Williams. These captivating vineyards are viewed from our home in the Edna Valley. Every morning I'm able to look out see the days earliest sunlight warm the valley and watch the morning mist clear. Located halfway between Monterey to the north and Santa Barbara to the south, our tiny valley boasts one of the coolest, and longest, growing seasons in the state. The Edna Valley maintains a consistent, temperate climate from vintage to vintage. This allows for extended hang time that encourages full ripening and development of the intense varietal character. Mattina Fiore's Albariño encompasses the nature of the rich history of the vineyards and our climate; it is the perfect wine to emulate the lifestyle of San Luis Obispo and Santa Barbara Counties.



THE WINE

APPELLATION: *Edna Valley*

VINEYARD DESIGNATION: *Paragon Vineyards*

BLEND COMPOSITION: *100% Albariño*

HARVEST: *October 2016*

CASES MADE: *298*

ALC: *14.2% by Volume*

PH: *3.30*

TOTAL ACIDITY: *0.75*

AGING: *10 months*

FERMENTATION: *20% Neutral Oak, 80% Stainless*

BOTTLING DATE: *September 2017*



TASTING NOTES

You will first notice fresh aromatics of blooming honeysuckle, citrus blossoms and the tartness of grapefruit acidity. Present is the essence of sweet white peach nectar, Apricots and nectarines, the medium floral body of Hyacinths and linden rounded with blanched almonds. With the slight minerality of white river stones and a great, textured, balanced body, the finish has a lush richness by the slightest hints of Irish butter. Mattina Fiore's Albariño serves well with good company and seafood, whether an extravagant dinner of sushi, Dungeness crab, clams and mussels, or a simple afternoon with friends.

