

dirt MATTers...

three

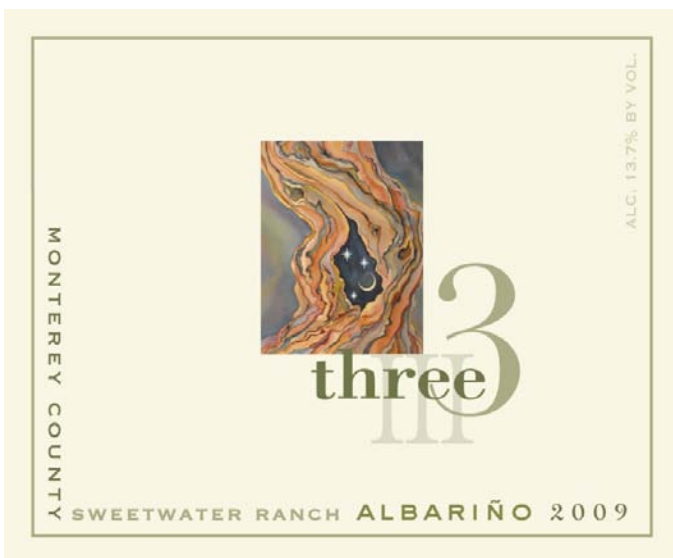
three 2009 Albariño Sweetwater Ranch

Albariño is the primary grape used to make dry white wine in the *Rias Baixas* (Lower Inlets) section of the *Galicia* region of Northwestern Spain. Considered by many to be Spain's premier quality white wine grape, Albariño is also known in Portugal as *Alvarinho*. This variety is a relative newcomer to California vineyards.

Our Albariño is sourced from the Sweetwater Ranch located in the rolling hills east of King City in Monterey County. It was originally planted as Cabernet Sauvignon in 2000 in a hillside block consisting of a sandy loam soil with moderate to high vigor. It was grafted to clone 5 Albariño in 2006 and is cropped at 4½ to 5 tons per acre.

California enjoyed a long growing season due to a cooler summer and a larger than expected crop. The disease pressure during the growing season was low and temperatures were cooler than our growers had seen in recent vintages with fewer heat spikes above 90 degrees in July and August. As September approached, we were worried that ripeness levels lagged but an extended spell of warm temperatures jumpstarted harvest. In addition, we saw a larger crop which takes longer for the vines to ripen. Even with the late rains in October, *three* was in the clear since all our fruit made it into the winery before the first cloud burst.

This wine is direct with great aromatics, plenty of luscious flavors and a crisp finish. There is a mineral component on the palate that mingles with refreshing honeyed flavors of apple, citrus, and stone fruits. Enjoy this wine with shrimp scampi, grilled cod, and poultry or with green olives and light cheeses.



Harvest Date :	October 4, 2009
Total Acidity:	.63 g/100 ml
pH:	3.41
Alcohol:	13.7%
Residual Sugar:	dry
Brix at Harvest:	22.8°
Case Production:	563 (12 x 750 ml)
Suggested Retail:	\$18

*“The dirt, the micro-climate, and sustainable wine-growing (from vineyard to bottle) form the cornerstones of **three**. These critical elements are in every bottle we make.”*

Winemaker *Matthew A. Chie*