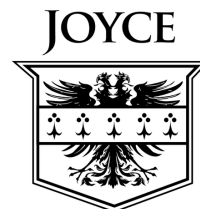


2025
ALBARIÑO
ARROYO SECO



TECHNICAL DATA

APPELLATION	Arroyo Seco		
VINEYARD	Mission Ranch , CedarLane, Centennial		
BRIX	21 - 22.5	pH	3.19
ALCOHOL	12 %		
RESIDUAL SUGAR	0.05 g/l		
PRODUCTION	2134 cases (12x750ML)		

PLACE

The fruit for this Albariño was harvested from several vineyards surrounding our winery in the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay allow the grapes to spend more time on the vine building flavor, complexity and acidity. Extremely rocky well-drained alluvial soils are the base for creating wines possessing freshness & minerality. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the perfect conditions for growing Albariño.

WINEMAKING

- Hand-harvested and foot-treaded to break the berries and allow the juice to come in contact with the skins for 4-6 hours.
- Fermented with ambient yeasts at cool temperatures over the course of a month in a combination of 70% stainless steel and 30% Neutral French Oak.
- Dirty racked after fermentation to avoid reduction and aged on lees for 4 months. (Lees suspended twice during the aging process)
- Gently crossflow filtered prior to bottling.
- 15ppm free SO₂ was added only prior to bottling to preserve freshness.

AROMA *wild peach, white flowers, sea spray*

PALATE *passion fruit, lime zest, pink grapefruit*



BOTTLE UPC :



CASE UPC :



TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

JOYCEWINECO.COM