

# LONGBOARD

V I N E Y A R D S

## ALBARIÑO / ELIEO NORTH COAST / TWENTY 24

### WINE STORY

One of the great aspects of being a farmer, grape grower and winemaker is that you soon realize that the journey is your destination. Albariño, a variety I encountered on surftrips to the Atlantic coast of Spain is forever hitched in my mind to feasts of clams and mussels following a long day of chasing frigid waves on the craggy Iberian coast. Since I am a "Foodie", I have always been a fan of aromatic wine varieties, especially when they have a good balance of components. Acidity plays a key role in shaping these wines, elevating minerality and keeping a lively freshness and vitality on the mid palate. Chasing this balance of weight and liveliness was the challenge we took on when my friend Elie -0 introduced me to this variety again.

### WINEMAKING

We hand-harvest these grapes around 4 am, when they are quite cold and bring them inside our cellar where we proceed to wash our feet, put on some good music on a bluetooth speaker and stomp the whole clusters in the picking bins. We then let the resulting juice sit in contact with the skins of the grapes for a few hours before we press them and place the juice in a combination of older French Oak barrels and Stainless steel drums. Post fermentation, we stir the lees twice monthly for 5 months.

### ENJOYMENT

We layered this wine to have slight weight in the mid palate so it acts as an anchor to the freshness of the aromatic citrus and stone fruit notes. We love it with fresh oysters or as a companion to mussels in a saffron-tomato broth like they prepare in Galicia.

### DETAILS

Varietal: 100% Albariño  
Vineyard: Confidential  
AVA: North Coast

pH: 3.19  
TA: 7.3 g/L  
Alcohol: 13.2%

