



**2009 ALBARIÑO, OLÉ  
PASO ROBLES APPELLATION**

Varietal Composition:  
97% Albariño  
3% Grenache Blanc

Vineyards:  
Catherine's Vineyard

Harvest Date:  
September 16, 2009

Aging Regimen:  
6 months in New  
French Oak

Cases Produced:  
100

Final Analysis:  
TA .65  
pH 3.52  
ALC 13.5%

FRESH AND APPEALING, THIS WINE CHARGES YOUR SENSES WITH CONCENTRATED AROMATICS OF GREEN BANANAS AND RIPE APRICOTS. LIGHT AND CRISP WITH GOOD ACIDITY, LIVELY STRUCTURE, AND AN EDGY SPICE ON THE FINISH.

THE VINEYARD – THE 2009 ALBARIÑO IS FROM CATHERINE'S VINEYARD. IT IS A SMALL SUSTAINABLY FARMED FAMILY OWNED VINEYARD BETWEEN PASO ROBLES AND CRESTON. THE VINEYARD'S WARM MICROCLIMATE IS MODERATED BY PREVAILING BREEZES FROM THE TEMPLETON GAP, A NOTCH IN THE COASTAL MOUNTAINS. THE RESULT IS A LONG COOL GROWING PERIOD THAT ALLOWS THE GRAPE TO DEVELOP CHARACTER.



WINEMAKING – THE GRAPES WERE PICKED AT 21.4 BRX AND WHOLE CLUSTER PRESSED. THE JUICE WAS COLD STABILIZED AND PUT IN PUNCHEONS TO FERMENT.

FOOD PAIRING – PAIR THIS WINE WITH TAPAS, SPANISH STYLE SEAFOOD, PAELLA, PASTA AND RISOTTOS. AN EXCELLENT MATCH FOR MOST MEDITERRANEAN, ITALIAN AND PROVINCIAL DISHES.

**CLAVO CELLARS 315 S. MAIN STREET TEMPLETON, CA 93465  
805.226.0174 WWW.CLAVOCELLARS.COM**