

Mahoney

VINEYARDS

C A R N E R O S

2009 Mahoney Vineyards Las Brisas Vineyard Albariño

2009 Vintage Highlights

A late spring hot spell ended rather abruptly near the end of May when temperatures remained below normal through June and the first weeks of July. From mid. July until harvest, the temperatures were fairly mild, allowing the fruit on the vine to mature evenly. The quality of the fruit was exceptional throughout the Carneros region and most of the harvest was completed by the middle of September. Late vintage rains that arrived in October had no effect on our vineyards as the fruit had been harvested well in advance.

Wine Description

In the 2009 Las Brisas Vineyard Albariño, you will see that extended time on the vine generally equates to more concentrated and flavor-packed wine. With aromas of pear and honeysuckle, this wine is crisp and clean in the mouth. The pear and nectarine flavors are richer and more intense than those in previous vintages. Allow this wine to evolve in the glass if you have the patience and you will be well rewarded. This is a versatile, food-friendly wine, that pairs well with traditional seafood entrées, pastas with richer cream sauces, or roasted chicken dishes.

Blend: 100% Albariño grown at the Las Brisas vineyard in the Carneros Appellation of Sonoma

Fruit at Harvest:

Picking Dates: Sept. 23, 2009

Brix (average): 24.4°

T.A.: 6.72 g/L

pH: 3.44

Fermented at: 55° - 60° F

Cellar Aging:

8 months on the lees

Finished Wine:

Alcohol: 13.61%

T.A. 0.63 g/L

pH: 3.54

Residual Sugar: Dry

