



2018 Albariño Edna Valley

Tasting Notes:

Albariño is a traditional varietal grown in the northwest of Spain. It has a medium straw gold color, with distinctive aromas of lemon, apple, rose petal, and banana. It has an elegant texture with an almost briny minerality, with fresh flavors on the palate comprising of Asian pear, green apple, and citrus. The minerality and freshness driven by the vineyard proximity to the ocean carries you long into the finish. This refreshing, medium bodied wine makes it a great candidate for seafood or shellfish.

About the Winemakers:

The ultra-premium wines of Lightpost Winery are the result of the hard work and dedication of winemakers Sofia Fedotova and Christian Roguenant. Sofia, a successful entrepreneur, has long been fascinated with wine and started the winery after receiving a winemaker certificate from UC Davis. Christian has won numerous awards for his wines. His Champagne was served in the 1984 Olympic games. He was a judge for over 100 International wine competitions. In 2017, Christian was voted by industry peers as the California Central Coast winemaker of the year.

Technical description:

Blend: 100 % Albariño from San Luis Obispo, Edna Valley vineyards: 50 % Jespersen Ranch and 50 % Morro View vineyards

Oak regimen: none, 100 % stainless steel

Alcohol: 13.8 %

Malolactic: None

Cases produced: 264



LIGHTPOST WINERY

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