

cambiata

2016 Albariño

Unconventional and Iconoclastic

Cambiata is not your average California winery. We are a little more unconventional and iconoclastic than our compatriots around the Golden State. I launched Cambiata in 2002 after making wines for other people for nearly two decades. My intention was to produce distinctive bottlings that go beyond the Franco triumvirate of Bordeaux, Burgundy and Rhone. Today, we are vinifying a handful of compelling wines from some of California's scarcest grape varieties including Albariño, Tannat and Dornfelder. We also make limited quantities of Pinot Noir and Chardonnay from the Santa Lucia Highlands. Enjoy.



The Ulterior Motive

We took a risk planting Albariño in Monterey. It was a leap of faith to believe that wine buyers would support a relatively unknown grape native to the western coastal areas of Northern Spain. But, after making wine professionally for many years, I take pleasure in challenging the status quo. Our Albariño is the perfect wine for those of us enjoy exotic foods and unconventional flavors.

Material of Possible Interest

This is the 12th vintage of Cambiata Albariño. With draught conditions being somewhat alleviated, the vines carried a low but still closer to normal crop of 2.2 tons per acre. Despite the low tonnage the grapes ripened within a week of their normal harvest date. While the wine has its usual abundance of fresh fruit aromas and mineral character, it is a bit more viscous than in previous years. (From this winemaker's viewpoint, terrior is alive and well.) Cambiata Albariño is fermented cold to capture as much fruit and depth as possible. This wine is made anaerobically from harvest through bottling, which means it never sees oxygen until it reaches your glass.

Taste Profile

Our 2016 Albariño is seductively floral and reminiscent of ripe peaches, pears and nectarines. It is dry and crisp, but possesses enough body to be substantial and rich on the palate. The floral qualities and exquisite balance ensure that the wine matches perfectly with hot and spicy food. The crispness is right for most fresh fish and the rich viscosity adroitly lends itself to bold seafood like crustaceans or shellfish.

Numbers

Owner/Winemaker	Eric Laumann
Designation	Estate Bottled
Origin	Monterey
Fermentation & Aging	Stainless Steel
TA	0.71
pH	3.35
Alcohol	14.2
Residual Sugar	Zero
Cases	205

For more information please visit www.cambiatawinery.com