

# cambiata

## 2012 Albariño

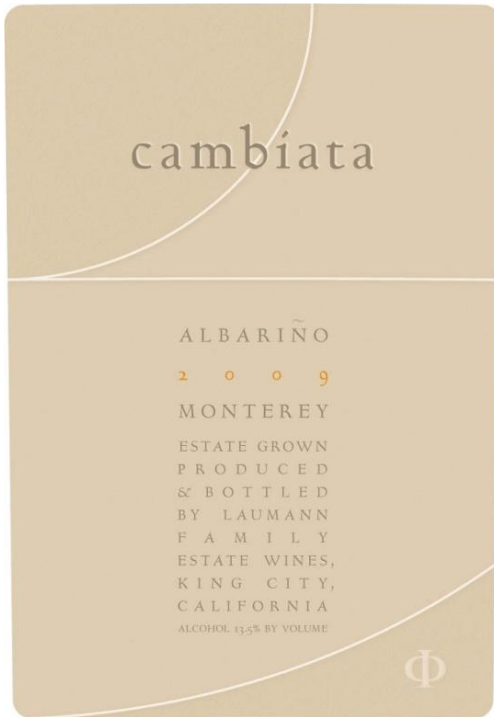
Estate Bottled

TA: 0.70

pH: 3.39

Alcohol: 14.5

Residual Sugar: zero



***Profile:*** this wine is pleasantly floral, reminiscent of ripe peaches, pears and nectarines. It is dry and crisp but with enough body to be substantial and rich on the palate. The floral qualities bring a cool sweetness so the wine will match well 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.

***Material of possible interest:*** This is the Seventh vintage of Cambiata Albariño so we're starting to feel like this wine is here to stay. At some point we are going to have to stop calling this project an experiment and start describing the wine as a viable addition to the alternative varietal category – though I think we're still were long ways away from declaring vino invictus. The 2012 growing season was relatively cool and the hillside vines responded well, achieving ripeness in a reasonable amount of time; we had only one minor rain. Cambiata Albariño is fermented cold to capture a fair amount fruit and I've always found that yeast kept cold produce a wine with greater depth. This wine is made anaerobically from harvest through bottling which means I take extreme care in making sure the wine never sees oxygen until it reaches your glass. This method not only keeps the wine fresh but also averts destruction of the flavor precursors that subsequently turn into some of the highly enjoyable complexities liberated as the wine swirls in a wine glass.

***The ulterior motive:*** There is fun and adventure surrounding this wine; We took a risk planting Albariño in Monterey, it was a leap of faith to believe that wine buyers would support the project and the search for the adventurous wine drinker has taken us to near and faraway places to meet some very fine people with a dynamic approach and spontaneous touch to pairing food and wine. After making wine professionally for 30 years, this is what I find exciting and relevant; this is what I like to do. I have a symbiotic relationship with the adventurous wine drinker and together we can keep this project growing. With Cambiata, I am positioning the wines for ultimate survival in a wine world too often gone monochromatic. The culinary arts have exploded and the wine world needs to keep up with racier, food flattering wines. Please enjoy this cultural favorite of western Spain, now grown on a hillside in Monterey.

***A history of compliments:*** Awarded Best of Show, Premium White, 2009 Orange County Wine Competition  
Awarded Double Gold Medal, 2010 San Francisco Chronicle Wine Competition  
91 Points, Editors Choice, Wine Enthusiast Magazine, July 2010  
Two time White Wine of the Year Finalist, Sunset Magazine  
7 consecutive gold medals at the Orange County Wine Competition



For more information please visit the web: [cambiatawinery.com](http://cambiatawinery.com)