



2013 ALBATROSS RIDGE ESTATE CHARDONNAY

Wine Review Online

“Today’s Featured Wine”

“I love discovering a new producer and having that first experience make me want to delve further into their portfolio. My first taste of this Chardonnay from winemaker Garrett Bowlus and his father Brad does just that. From a vineyard adjacent to Talbott's Diamond T vineyard—one of my favorite California sites—we get a plush, complex wine with plenty of acidity to manage the rich fruit and full malolactic character. Apple, pear, quince, nut and spice aromas and flavors ride that acid through a long lip smacking finish that just won't quit. I'd match this with a lightly charred salmon in a cream sauce. I can't wait to taste their Pinot Noir!” **93 Points**

-Rich Cook, December 2015

The Tasting Panel

“Bright and juicy with tangy citrus and crisp acidity; generous and bright with smooth texture and a long, graceful finish.” **91 Points: Outstanding**

-Andy Blue, February 2016

PinotFile

“Moderate golden yellow color and clear in the glass. Welcoming aromas of canned peach, lemon zest, vanilla creme and subtle toast. A discretely concentrated offering featuring bright flavors of lemon, pineapple and peach with complimentary nutty oak and a subtle salinity. Engaging acidity provides vivaciousness.”

91 Points: Outstanding

-Rusty Gaffney, January 2016

Houston Lifestyles & Homes

“Sparkling, White and Red Wine Winners”

“Certainly **the most delicious Chardonnay I've had from Carmel Valley**. From a 1,250'-elevation vineyard, farmed with organic and sustainable practices. A new wine for me and a big surprise!”

-Denman Moody, February 2016

Sunset

“Palette to Palate - Your favorite hues may lead to your best wine. Sound crazy? Read on.”

“You revel in the sophistication of neutral tones. The loose weave of a drape or the mottled surface of a ceramic vase is more noticeable without visual competition. In the same way, winemakers use the blank canvas of Chardonnay to add hints of toast, spice, and vanilla from oak, shooting for a rich, creamy mouthfeel. And just as neutral colors pop if they have a hint of underlying vibrancy, America’s favorite white is at its best when acidity and minerality balance out its richness.”

Wine Picks: 2013 Albatross Ridge Estate Chardonnay

-Sara Schneider, March 2016

Wine Review Online

“Nostalgia in the Present”

2013 Albatross Ridge Estate Chardonnay – 91 Points

“I can still remember the first California Chardonnay that wowed me, back in the late 1970s. The wine was a fresh, flavorful Chardonnay with gentle fruitiness and wondrous texture. In the subsequent era of big, oaky California Chardonnays, and the next, reactive era of fresh but unexciting un-oaked Chardonnays, I sometimes recalled that wine with nostalgia. Today, I discovered its stylistic cousin in the 2013 Albatross Ridge Estate Chardonnay from Carmel Valley in Monterey County.

What I believe makes a difference in this wine is its terroir, especially its climate. The Albatross Ridge vineyard is a windswept site with shale and limestone soils, situated just seven miles from the Pacific and stretching to an altitude of 1,250 feet.

The aromas suggest apple, pear and lemon-confit, and the flavors are similar, with a slight note of minerality. In your mouth the wine is dry and full-bodied with firm acidity at its core and yet a soft, seductive texture. The wine envelops your tongue with soft, creamy richness and yet is not at all heavy. The flavors speak clearly: this is a wine of fruit rather than subtlety. But that fruit comes draped in enticing silky viscosity, so that the wine is about so much more than just fruitiness.

I suggest drinking the Chardonnay now and over the next couple of years. It expresses itself best, in my experience, when it is barely chilled so that its texture can sing. Be daring with the food pairing: I found it delicious with spicy beans and rice.”

-Mary Ewing-Mulligan, January 2016

The Detroit News

“Aromas of apple, white stone fruit and apricot are followed by flavors of peach, pear and apricot with well-integrated oak and sturdy acidity. An undercurrent of minerality sets it apart.”

-Sandra Silfven, January 2016

Edible Monterey Bay/WineOhTV

“Albatross Ridge: Wines That Soar”

“Albatross Ridge vineyard, replete with limestone and shale and reminiscent of Burgundy, keeps some pretty toney company. Located at the top of Laureles Grade, at the southwestern edge of Carmel Valley, it neighbors the vaunted Diamond T Vineyard owned by Robb Talbott...The diatomaceous soils and cool maritime winds are ideal for growing truly Burgundian style Chardonnay, with its bright, angelic fruit, glowing with just the right amount of inner sunshine and high wire acidity...Hawley would be proud of the free-flying wines his great grandson is making, proving once more the incredible endurance and power of the albatross.”

2013 Albatross Ridge Estate Chardonnay

“Clean floral aromas with distinct honeysuckle are layered with flint, honey and saltwater taffy, revealing a generous depth of stonefruit flavors, along with fresh pear, lime and mandarin. Vivid acidity keeps the wine forging on, with a generous midpalate, leading to a finish of sandy shortbread and dried apricots.” **92 Points**

-Laura Ness, January 2016

The Daily Meal

“11 American White Wines to Brighten Winter: A collection of fresh and fruity wines”

“As we delve into the heart of winter, we need fresh and fruity, well-structured white wines to go with creamy chicken dishes, piping-hot fish stews, and roasted birds in creamy butter sauces.

Here are 11 American whites — mainly California chardonnays — that give a variety of flavors and textures that will help you make it through the cold winds and blowing snows.”

2013 Albatross Ridge Estate Chardonnay

-Roger Morris, January 2016

2012 ALBATROSS RIDGE ESTATE CHARDONNAY

San Francisco Chronicle

“Albatross Ridge winery finds deep meaning in coastal site”

“The warm days and cool nights coax complexity and minerality from Pinot and Chardonnay given long hang times by the Pacific 7 miles away — and **buzz among soulful sommeliers and wine lovers** seeking out grape juice different from the big, fruity, traditional California style...we sample the unfiltered, unfinned 2012 Chardonnay, which enjoys the same complexion of the horizon’s sky as a marine layer moves in to cool the grapes and preserve the dynamic minerals of place...Some of the town’s most progressive sommeliers are among those who savor the lean Pinots and Chardonnays over bigger, oakier alternatives...Sierra Mar manager and sommelier Sarah Kabat-Marcy elaborates. ‘The Chardonnays are driven beautifully with clean minerals and aromatics,’ she says.”

-Mark Anderson, September 2015