

ALBAMAR

Estate Bottled / Casablanca Valley / Chile

Wines from the cool climate Casablanca Valley

Owned and produced by William Cole and his Chilean family, Albamar wines come from the prestigious Casablanca Valley—often called "Chile's Burgundy." The name Albamar pays homage to the valley's foggy sunrise (alba means sunrise) and the cooling breezes of the ocean (mar means ocean). The unique coastal location of the vineyard provides a long, warm growing season with cool nights, resulting in wines with refreshing acidity. The grapes are 100% estate grown and picked by hand. Albamar wines represent excellent values.

Albamar Sauvignon Blanc 2015

*Previously a Sunset Magazine Gold Medal winner.

The Sauvignon Blanc has excellent fresh fruit character and flavors of Meyer lemon and crisp apple. It is dry, food friendly and will pair well with grilled foods and fresh seafood.

13.0 % alcohol pH: 3.22 Unoaked

Albamar Chardonnay 2014

90 pts. James Suckling Report

Crisp, sleek and focused, this is a refreshing, medium-weight wine with flavors of pear and peach and a touch of minerality. It will pair well with creamy pasta dishes, buttery seafood, pork or baked chicken.

13.7 % alcohol pH: 3.20 Unoaked

Albamar Pinot Noir 2014

"You rarely see a drinkable Pinot Noir for this price."
-Dan Berger's Bargain of the Week, July 2015

Medium-bodied, with flavors of cherry and ripe raspberry, with hints of cinnamon and spice. A versatile, food-friendly Pinot Noir with a touch of French oak and a classic, silky finish.

13.9 % alcohol pH: 3.62 4 months used French oak

Albamar Cabernet Sauvignon 2014

Ruby red color with bright violet tints. The nose suggests bitter chocolate, black fruit and menthol which blend perfectly with a smooth texture. 12 months in stainless steel. It is a full-bodied Cabernet with a long, persistent finish, elegant tannins and balanced acidity.

13.5 % alcohol pH: 3.55





