



ALBAMAR

Wine from the Cool Climate Casablanca

Owned and made 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 excellent acidity. The grapes are 100% estate grown and picked by hand. Albamar wines represent excellent values.

Albamar Casablanca Sauvignon Blanc 2011

Excellent fresh fruit character and flavors of meyer lemon and crisp apple. It is bone dry and very food friendly. The prior vintage received 90 points from *Wine & Spirits* and was named a “Best Buy.”

12.5% alcohol pH: 3.25 100% stainless steel fermentation

Albamar Casablanca Chardonnay 2010

Crisp, sleek and focused, this is a refreshing, medium-weight wine with flavors of pear and peach and a touch of minerality.

12.9% alcohol pH: 3.3 unoaked

Albamar Pinot Noir 2010

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

13.5% alcohol pH: 3.5 4 months in used French oak



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