



DANCING COYOTE WINES



2005 Albarino

Appellation: 100% Clarksburg, CA
Grapes: 86% Albarino, 7.5% Pinot Grigio, 6.5% Orange Muscat
Alcohol: 13.0% Alc. by Vol.
Residual Sugar: 0.55 g/100mL (%)
pH: 3.33
Total Acidity: 0.62 g/100mL
Harvested: September 2005
Brix at Harvest: 23.0 Brix Average
Bottled: January 2006
Production: 650 cases

Our Story

Legend has it, each year at the beginning of the growing season, a band of coyotes from the nearby foothills, sneak into our vineyards, and for no apparent reason other than treachery, chew on our irrigation lines with wild abandon. Following these scandalous acts, they have been known on occasion to join paws and dance around, howling at the moon in celebration.

Who We Are

Dancing Coyote is a family run, owned and operated vineyard located in a beautiful stretch of land in California's Clarksburg appellation. We've been farming in the Delta region along the Sacramento River for five generations. These days we keep busy nurturing over 600 acres of exquisite wine grapes in the ideal climate and soil of the Sacramento Valley. Our family's devotion to producing wines of exceptional quality and character is unwavering. So, it's no surprise we are involved in the winemaking process every step of the way. From the growing and harvesting of our grapes at the peak of their flavor, to crushing, aging and handcrafting the final product. In short, winemaking is our family's greatest passion, so it goes without saying that we're in it for the long haul.

Our Appellation

The Clarksburg appellation is quickly developing quite a following by wine connoisseurs and gastronomes alike, for the quality of its grapes. The growing conditions, exemplified by warm summer days and cool nights, make the climate ideal during the long growing season for a great many varieties. It's during this critical summer season, that gentle maritime breezes from the San Francisco Bay work their magic on the grapes grown here.

Our Winemaking Process

We have but one goal as winemakers: To produce some of the finest wines in the region. Wines that are true to the character of the fruit and the uniqueness of the terroir of the Clarksburg region. We ensure this by gentle handling through each step during vinification. By using techniques such as cold fermentation and limiting the influence of new oak, we preserve and showcase natural fruit flavors endemic to our vineyards. Ultimately, our end goal is to produce complex, elegant wines that are both easy to drink and food friendly.

Our Winemaking Facility

Our winery was built in 1868 as a granary. In the early 1900's it was converted to a winery and later gained notoriety for Port, Brandy and award-winning vinegar. Then in 2001, we began producing Dancing Coyote wines. Today, our facility has over 14,000 square feet of temperature controlled case storage area, which holds up to 85,000 cases of wine. We also have over 10,000 square feet of temperature and humidity controlled barrel storage for up to 5,000 barrels, as well as 750,000 gallons of stainless steel tank storage capacity. All of this allows us more than enough space to increase our production each year.

Taste

Clean and fruity. On the nose it has aromas of passion fruit, ripe citrus, honey, and peaches. In the mouth it has a very good structure, being full bodied and with a fresh acidity, which makes it very well balanced.

Food Pairings

Try this wine chilled, with fresh fish and seafood dishes, especially crab. Also enjoy this dry style wine with spicy Asian and Indian cuisine. Or, enjoy by the glass with mild white cheeses and fruit salads.

Viticulture Notes

The Clarksburg appellation is ideal for producing top quality Albarino, mainly due to its climate. As the Sacramento Valley heats up during the day, it pulls in the cool maritime breeze from the bay, which allows warm summer days and cool evenings. We take special care in all aspects of our grape growing from deficit irrigation, to precise pruning techniques, to handpicking at harvest.

Winemaking Notes

Grapes were handpicked in the cool morning and gently pressed, whole cluster, in our new Diemme membrane tank press. This fresh juice was cold settled in a temperature controlled stainless steel tank for 36-48 hours. Clean juice was racked from the solids and fermented cold in a stainless steel tank. After fermentation, the wine was racked off fermentation lees into another stainless steel tank and then finished for bottling, never seeing any oak or undergoing malo-lactic (secondary) fermentation.