



2018 MARSTON FAMILY VINEYARD ALBION

Albion began in 2009 through a handshake agreement with Tom Gamble, and two beautiful rows of Sauvignon Blanc. Now in our tenth vintage, Albion continues in the traditional Bordeaux Blanc style with rich, concentrated fruit balanced by an elegant backbone of acidity and personality. Named for our forefather, *Albion Paris Marston*, this expression of Sauvignon Blanc combines classic Old-World structure with New-World fruit, embracing our heritage from the chalk cliffs of Dover to the Pacific Coast of Northern California, declared “New Albion” by Sir Francis Drake.

The vineyard is well positioned alongside the western edge of Rector Creek in the heart of Gamble Family Vineyard, Yountville, Napa Valley. Although vineyard source and varietal selection remain consistent, the 2018 vintage marked further upgrades in the cellar with the implementation of a new press (2015), enhanced hybrid strains of yeast and a precise French oak aging program.

Vintage Summary

The 2018 growing season began with abundant rainfall that refilled reservoirs and replenished soils, and helped spawn beautiful flora and fauna in Spring. Favorable conditions lead to healthy cluster development and balanced fruit set through veraison, complemented by relatively mild summer temperatures. Ideal conditions continued into Fall with extended sunshine complemented by welcomed diurnal shifts, allowing all varietals to develop optimal phenological ripeness and flavor.

In the vineyard, the 2018 vintage maintained incredible consistency and uniformity within the vineyard block, most notably from North to South, and the healthy canopies provided ample protection and dappled sunlight to allow for gradual development. A heavier crop meant slight adjustments were completed to balance the vines, and extended favorable weather allowed us to harvest multiple times without any urgency from Mother Nature. Flavor and phenological development were in lockstep, which allowed us to follow our fermentation plan as designed.

2018 MFV Albion Technical Data:

Vineyard Source: Gamble Family Vineyard
Appellation: Yountville AVA, Napa Valley
Composition: 100% Sauvignon Blanc
Harvest Dates: September 4th through September 6th, 2018
Winemaker: Marbue Marke (2009 – present)
Vinification: 85% French Oak, 15% Stainless Steel Barrel
Aging: 100% French Oak Aging (20% new) for 6 months
Production: 391 Cases bottled on April 11th, 2019
Pricing:

Format (ml)	Case Qty (Btls)	Case Vol. (L)	MSRP Price/Btl	MSRP 9L Case Price	Wholesale 9L Case Price
750ml	12	9.00 L	\$60.00	\$720.00	\$360.00
1500ml	6	9.00 L	\$150.00	\$900.00	\$450.00
3000ml	3	9.00 L	\$350.00	\$1,050.00	Inquire
6000ml	1	6.00 L	Inquire	Inquire	Inquire
9000ml	1	9.00 L	Inquire	Inquire	Inquire

Winemaker Tasting Notes:

“A powerful nose of key lime, mango and citrus blossoms is balanced by a zesty precision. The white peach front leads to a silky mouth of lemon, grapefruit and honeysuckle, refined by a beautiful backbone of minerality.” - Marbue Marke, March 2020