

# OF OAK FARM *Vineyards*

## 2017 Albariño Lodi, California

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**Vintage:** 2017  
**Varietal:** Albariño  
**Appellation:** Lodi  
**Harvest Dates:** 8/16/17, 8/18/17, 8/29/17  
**TA:** 6.4 g/L  
**pH:** 3.46  
**Aging:** Stainless Steel  
**Fermentation:** Inoculated  
**Bottling Date:** 12/8/17  
**Alcohol %:** 12.9  
**Residual Sugar %:** 0.3  
**Cases:** 680

### Awards

- Best Albariño, Double Gold at the 2018 Toast of the Coast Wine Competition (San Diego, CA)
- 90 Points Gold at the 2018 Critic's Challenge International Wine Competition
- 90 Points (Gold) at the 2018 San Diego Wine Challenge
- Gold at the 2018 West Coast Wine Competition

### Tasting Notes

Fresh notes of green apple and flinty sea stone. Medium bodied, well balanced with an elegant fruitful finish.

### Vineyard Notes

We feel Albariño grows exceedingly well in Lodi. We get a bit more floral character from our warm days and cool nights and rich soil than what Spain seems to get out of the Rias Baixas region. The grapes that went into our 2017 vintage came from three small vineyards, all within the Lodi Appellation. One is from Jonathan Wetmore, off of Peltier road, in the Jahant Sub AVA, it's a beautiful boutique, young vineyard on a vertical shoot position trellis system. We took the entirety of the fruit from that vineyard. Another vineyard is grown by Ron Silva, another young, small vineyard in the Alta Mesa sub AVA with quadrilateral trellis system. We also took the entirety of the fruit from that vineyard as well. Lastly, we have a vineyard from Markus Bokisch from his Terra Alta sub AVA in the Clements Hills sub AVA.

### Winemaking Notes

With all three vineyards, the grapes were hand-picked in the morning and after being brought into the winery, they were gently whole cluster pressed to a temperature controlled stainless steel tank. Later, the juice was racked and fermented cold in a stainless steel tank. After a long cool fermentation, the wine was aged on light lees in stainless steel drums. Prior to bottling it was gently racked and filtered, then held cold until it could be finished for an early bottling to maintain freshness and liveliness.

