

OF OAK FARM *Vineyards*

2019 Albariño Lodi, California



Awards

Double Gold at the 2020 New York International Wine Competition

Tasting Notes

This Albariño has aromas of honeydew melon and lime flower, entangled with lots of minerality bursting from the glass. This wine has a medium body and is well balanced on the mouthfeel. It contains flavors of stonefruits that lead to the 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 2019 vintage came from our estate grown vineyard off to the northeast of our tasting room and is in the Mokelumne river Sub AVA. The grapes are sustainably farmed, certified green under Lodi Rules.

Winemaking Notes

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.

Vintage: 2019

Varietal: Albariño

Appellation: Lodi | Mokelumne River

Harvest Dates: 8/23/2019

Brix at Harvest: 22

TA: 7.95 g/L

pH: 3.27

Aging: Stainless Steel

Fermentation: Inoculated

Bottling Date: 2/12/19

Alcohol %: 13

Residual Sugar %: 0.17

Cases: 995

