

OF OAK FARM *Vineyards*

2021 Albariño

Estate Grown - Lodi, California

Awards

95 Points, Double Gold - 2022 Toast of the Coast Wine Competition

Tasting Notes

This Albariño has floral aromas and notes of grapefruit and honeydew melon on the nose. It is a medium-light bodied wine with crisp citrusy flavors that lead to a bright finish.

Vineyard Notes

We feel Albariño grows exceedingly well in Lodi. Our rich soil and the difference of temperature between day and night (diurnal shift) gives us a little bit more floral character than what Spain seems to get out of the Rias Baixas region. The grapes that went into our 2021 vintage came from our estate grown vineyard, off to the northeast side of our tasting room and it's located 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 an early bottling in February to maintain freshness and liveliness.



Vintage: 2021

Varietal: Albariño

Appellation: Lodi | Mokelumne River

Harvest Dates: 8/19/2021

Brix at Harvest: 22.7

TA: 6.2 g/L

pH: 3.49

Aging: Stainless Steel

Fermentation: Inoculated

Bottling Date: 2/15/22

Alcohol %: 13.5

Residual Sugar %: 0.20

Cases: 1,268

