

2023 Albariño

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Awards

Best of Show - 2024 New Orleans Wine & Food Experience Competition
95 Pts, Gold - 2024 California State Fair Wine Competition
93 Pts - Wine Enthusiast
98 Pts, Double Gold, Best of Class - 2025 LA Invitational Wine Competition
92 Pts, Double Gold - 2025 American Fine Wine Competition
Gold - 2025 San Francisco Chronicle Wine Competition
91 Pts, Gold - 2024 OC Fair Commercial Wine Competition

Tasting Notes

This vintage of Albariño is rich and fruity. It presents aromas of citrus fruits, peach and pineapple that lead to a bright and long finish.

Vineyard Notes

The grapes that went into our 2023 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. Trained on VSP trellis system, leaves were pulled and fruit was thinned to maintain quality.

Winemaker Notes

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: 2023

Varietal: Albariño

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/12/2023

Fermentation: Inoculated

Aging: Stainless Steel

TA: 6.7 g/L

pH: 3.24

Alcohol: 13.5%

Residual Sugar: 0.05%

Bottling Date: 2/15/2023

Cases Produced: 1,165

