



## AMERICAN WHITE WINE

Vintage: 2022  
Vineyard: Lodi AVA  
Location: Lodi, CA

## PROFILE

Albariño is a white grape variety, native to Spain. Although grown globally, this grape today is still mainly cultivated in Spain and Portugal. With unusually thick skins and small berries, Albariño is particularly susceptible to mildews and rot. For this reason, this grape is uniquely grown most often on pergolas as opposed to the traditional trellising to help increase airflow and mitigate moisture problems.

Albariño is typically a very dry wine, with high acidity and bold citrus and honeysuckle notes, accompanied by subtle bitterness. Although usually consumed while young, Albariño has the potential for aging, as well as the potential for oaking, a new trend popping up in the industry

## DETAILS

Bottling Date: 05/16/2023  
Case Production: 150

ABV: 13.0  
Residual Sugar: 0.1 %  
Final TA: 8.4 g/L  
pH: 3.33  
Free SO<sub>2</sub>: 32 ppm

# Albariño

Available in 750 mL bottles

## WINEMAKING

### FERMENTATION

18 days

Albariño juice was imported from California in the Fall of 2022. Upon arrival, juice was racked into a stainless steel tank and allowed to come up to temperature before the start of fermentation. Yeast for this fermentation was selected for its production of beta-glucosidase enzymes, which help increase both fruit and floral aromatics. After the completion of fermentation, the wine was racked off the lees and cold stabilized to help encourage settling and to remove tartrates prior to filtration

### AGING

7 months

This wine was aged and conditioned for less than a year prior to bottling in order to preserve aromatics

## TASTING NOTES

### Aroma

Balanced and subtle notes of grapefruit and honeysuckle

### Taste

This dry white wine is exceptionally citrus dominant with noticeable hints of lemon rind and saline

### Serving & Pairing Suggestions

Best served chilled at approximately 45°F. This wine pairs particularly well with shellfish & oysters

## TASTING CHART

