

Bokisch

VINEYARDS

2018 Albariño Andrus Island Vineyard



APPELLATION:	Sacramento County
VINEYARD:	Andrus Island Vineyard
COMPOSITION:	100% Albariño
CLONE SELECTION:	Rias Baixas
FERMENTATION:	100% Stainless Steel
AGING:	6 months in Stainless Steel
TECH:	Alc: 12.4%
SOIL TYPE:	Organic, Earthy Black Peat
AGE OF VINES:	7 Years
HARVESTED:	August 21, 2018
BOTTLING:	January 15, 2019
PRODUCTION:	125 cases produced
SUGGESTED RETAIL:	\$20 per bottle

TASTING NOTES

This fan favorite is back with a bang! This wine has an intense spring straw color that glistens green as you swirl it in your glass. Strong aromatics of grapefruit, kiwi, lime, and honeysuckle lean into more subtle floral aromas. Flavors of fresh grapefruit, lemon zest, lemon candy, ripened pear and tropical fruit tickle your tongue. It engulfs you with its lingering acidity, and its pleasant herbaceous and briny finish, leaving you wanting more.

Liz suggests pairing this with oysters, ceviche, swordfish, and trout.

ALBARIÑO FACTS & HISTORY

This Albariño comes from the Gomes Family Vineyard located on Andrus Island in the Sacramento Delta near the town of Isleton. Its unique earthy black peat soils give it a distinctive character. Albariño is typically found in the Rias Baixas area of Galicia in Northwestern Spain and known as Alvarinho in Portugal. It is thick-skinned and small-berried with aromatics similar to a Riesling. Albariño is thought to originate from Germany. Documentary evidence suggests that German monks planted the grape in 1185 on the pilgrimage route to Santiago. This would logically explain that the name, “Alba-riño,” means “the Rhine white.”

“Our Catalan roots have inspired our dream to produce Spanish Varietal Wines in California.

Enjoy a Taste of Spain with us! Salut! ” -Markus and Liz Bokisch