

Bokisch

VINEYARDS

2015 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: 12.5% pH: 3.29 TA: 6.58g/l
SOIL TYPE:	Organic, Earthy Black Peat
AGE OF VINES:	5 Years
HARVESTED:	August 25th and September 1, 2015
BOTTLING:	January 29, 2016
PRODUCTION:	112 cases produced
SUGGESTED RETAIL:	\$18 per bottle

TASTING NOTES

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. It has a beautiful pale platinum color and is highly aromatic. Tasting notes reveal aromas of blood orange juice, ripe peach and a hint of vanilla bean. It has juicy flavors of apricot, honey mead, orange zest and ends with a viscous medium bodied finish. This wine pairs nicely with a myriad of seafood dishes, fruit salad and Teriyaki chicken.

ALBARIÑO FACTS & HISTORY

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