

# Bokisch

VINEYARDS



## 2017 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% pH: 3.15 TA: 8.80g/l
SOIL TYPE:	Organic, Earthy Black Peat
AGE OF VINES:	7 Years
HARVESTED:	August 21, 2017
BOTTLING:	January 15, 2018
PRODUCTION:	112 cases produced
SUGGESTED RETAIL:	\$20 per bottle

### TASTING NOTES

Our 2017 Albariño has a brilliant golden straw color. It hits the nose with tropical notes of green banana, pineapple, key lime pie, fresh apricots, tangerine and citrus blossom. It has bright flavors of green apple, citrus, pineapple, tangerine, pear with a bit of a salty finish. It is medium bodied wine with a crisp acidity. This wine is absolutely perfect with seafood. Liz suggests paring this wine with a Peruvian ceviche with plenty of fresh lime juice and green chili.

### 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*