



2018 Albariño Terra Alta Vineyard

APPELLATION:

Clements Hills-Lodi

VINEYARD:

Terra Alta Vineyard

COMPOSITION:

100% Albariño

CLONE SELECTION:

Rias Baixas

FERMENTATION:

100% Stainless Steel

AGING:

6 months in Stainless Steel

TECH:

Alc: 12.5%

SOIL TYPE:

Volcanic Gravelly Clay Loam

15 Years

AGE OF VINES: HARVESTED:

August 16, 2018

BOTTLING:

January 15, 2019

PRODUCTION:

800 cases

SUGGESTED RETAIL:

\$20 per bottle

GRAPES:

Organically & Sustainably Farmed

Certified Organic by CCOF

CERTIFICATION:

Certified Green by the Lodi Rules Program





TASTING NOTES

Our flagship Albariño sparkles in your glass with a soft gold color. It features pleasant aromas of green Pippin apple, pineapple juice, and almond blossom. This wine tickles your palate with flavors of pleasant Granny Smith apple, soft citrus, fresh tangerines, and ripe stone fruit. Its brilliant acidity leans into a long and refreshing finish.

Liz says this wine is absolutely perfect to pair with seafood.

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."

GREEN & ORGANIC CERTIFICATION

This wine was produced from organically certified and green certified vineyards. The "Lodi Rules for Sustainable Winegrowing Practices" is the most recognized third-party vineyard certification program in the industry. In order for a vineyard to be certified green under Lodi Rules, a grower must monitor and record their farming practices and achieve a

"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