

2019  
ALBARIÑO



KLINKER BRICK  
WINERY

## Appellation

Lodi – Mokelumne River AVA

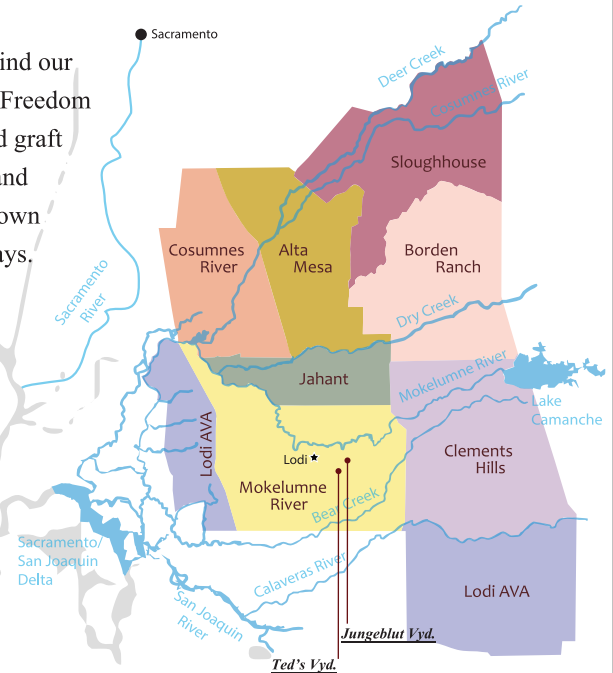
## Growing Philosophy

Albariño is a tangible example of the Klinker Brick philosophy to question, re-examine and challenge the status quo. In the pursuit of world class winemaking, we embrace the lessons of the past but are not shackled to old traditions. Our Albariño is a bold statement that at Klinker Brick, we let terroir and climate dictate production rather than consumer data and market trends!

## Vineyard Highlights

**Ted's Vineyard (1984: grafted 2013)** This 10 acre vineyard lot is located directly behind our tasting room on Alpine Road. Originally this vineyard was planted to Chardonnay on Freedom Rootstock and was sold as contract fruit. In 2013 the Feltens decided to take a risk and graft the vineyard over to Albariño. The Rias Baixas clone adapted well to the warm days and cool summer nights of Lodi. The soil here is deep Hanaford Sandy Loam extending down 50+ feet. Minimal irrigation is used, with a drip system in place for only the hottest days. The vines run East/West to take advantage of the cooling Delta Breeze each evening. Harvest is done by hand, typically yielding 5 to 6 tons per acre.

**Jungeblut (planted 2016)** Having fallen in love with the mineral driven racy style of Albariño, the Feltens went all in and plant an additional 10 acres of Albariño to meet growing demand. The 2019 vintage marks the first time we have used both vineyards. The Jungeblut vineyard is located on the south side of the Mokelumne AVA in well drained sandy loam soils that gradually slope down towards the Mokelumne River. A cooler microclimate near the river leads to longer hang times and high acidity in the grapes at harvest, with similar yields of about 4 tons per acre.



## Vintage Notes

Adequate rainfall over the winter ensured a good fruit set and anticipation of ample yields. However lower than average temperatures through the growing season and a lack of summer heat spikes resulted in a smaller than average crop. Cooler August temperatures allowed us to leave clusters on the vine longer coaxing out rich fruit flavors without losing acidity.

## Winemaking

Following the classical Rias Baixas method, we harvest our Albariño vineyards in two stages at varying brix levels. Fruit from the Youngblut Vineyard was picked the second week of August at 19.9 brix, when acidity is high, ensuring bright fresh qualities in the finished wine. Due to a cool August, fruit from Ted's vineyard was not brought in till September 13th after reaching the desired 22 brix. Both vineyards are hand harvested early in the morning to preserve freshness. Once in the winery each lot is destemmed, gently pressed and fermented in stainless steel tanks between 45 – 50 degrees. The lots were blended in early October and allowed to settle before bottling on January 15th. The finished wine is reminiscent of Albariño grown in Rias Baixas along the south of the Mino River, exhibiting distinctive feminine qualities and a rich mid palate.

## Taste

Strikingly floral aromas with hints of lychee burst from the glass. A mid palate richness and mouthwatering acidity enhance flavors of white stone fruit, fleshy peach and spring melon flavors. The finish clean with notes of lemon pith.

## Vital Statistics

**Production** 4800 cases

**PH** 3.27

**Harvest Date** August 13th & September 15th, 2019

**TA** 6.5 g/L

**Alcohol** 12.8%

