

2018
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. Given that Chardonnay does not thrive well in our warm Mediterranean climate, 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 as the water table is approximately 130 ft in this area. 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.

Vintage Notes

The 2018 vintage was quite interesting with a relatively dryer growing season and higher yields across red varieties. As for the white varieties, yields were definitely on the lighter side. Due some warmer weather and some heat spikes at the midpoint of the

growing season, we had to harvest a portion of our grapes earlier than usual. The vineyard management team and winemakers worked on overdrive to closely manage the vineyards as the summer progressed, but in the end, all of our work came to fruition and we were left with nothing short of a beautiful Albariño harvest.

Winemaking

The Albariño is hand harvested from two of our lots. The first comes in at low brix and brings acidity to the wine. The second is harvested when the fruit is more mature, adding texture and fruit flavors to the wine. Each lot is whole cluster pressed before fermenting in 100% stainless steel tanks. The lots are blended before settling and bottling in early December.

Taste

Strikingly bright citrus and herb aromas are laced with hints of fleshy white peach which burst from the glass. On the palate, one immediately feels the mouthwatering acidity coupled with rounded flavors of melon, green apple, stone fruits and generous minerality. A versatile wine that can be enjoyed alone on a hot summer day or paired with a wide array of flavors. Try Klinker Brick Albariño with washed rind cheeses, vinaigrette dressings, spicy meat rubs or anything fresh from the sea!



Vital Statistics

Production 2500 cases

PH 3.41

Harvest Date August 14, 2018

TA 6.7 g/L

Alcohol 12.8%

