

2017
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

2017 began with above average rainfall alleviating the drought of several years.

Early bud break gave way to a spring that was cool and dry. July saw a long heat spike with 10 days over 100 degrees quickening ripening. The heat quickened the harvest and we brought in half of the Albariño vineyard on August 22 at 21 brix and the rest on August 27 at 23.5 brix.

Winemaking

The Albariño is hand harvested in two lots. The first comes in at low brix and brings acidity to the wine, second when the fruit is a little more mature adding texture and fruit flavors. 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 honeydew melon and citrus 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, pear, 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 3,000 cases

PH 3.35

Harvest Date August, 2017

TA 5.9 g/L

Alcohol 12.8%

