

EST. 1899

# METTLER

FAMILY VINEYARDS

## 2022 ALBARIÑO ESTATE GROWN LODI

### TASTING NOTES

Our 2022 albarino expresses fresh tropical flavors, with juicy pineapple and a hint of floral on the nose. The acidity is crisp and clean which finishes with notes of lime and lemon zest. This is a beautiful expression of albarino that pairs well with seafood and a good time.

### HERITAGE

The Mettler family heritage honors over 100 years and six generations of farming in Lodi with the release of our Albariño. This varietal has been grown in Galicia on the north-western coast of Spain, and northwest Portugal for around 900 years and is known to be Spain's most popular white wine. While gaining popularity among US consumers, there are only about 250 acres of Albariño grown in California. It is noted for its distinctive botanical aromas, crisp acidity and complexity.

### VINEYARDS

Our Albariño vineyard is located in the Mokelumne River sub-appellation, in the heart of Lodi. This historical growing region is known for its Tokay-fine sandy loam soil and breezy cool evenings. It was hand-picked, followed by whole-cluster pressing, which allows for a less astringent more delicate wine since it spends less time on the stems and skins.



Mettlerwine.com  
209 369 3045

7889 E. Harney Lane  
Lodi, CA 95240

### TECHNICAL DATA

**Cooperage** Cold fermented in stainless steel. No malolactic fermentation or oak.

**Alcohol** 13.5%

**Cases Produced** 1000

**Retail price** \$19.99

**UPC** 040232468353

**Bottle Size** 750 mL

**RS** 1.80 g/L

**TA** 6.1 g/L

