

# METTLER

FAMILY VINEYARDS

## 2019 Lodi Estate Grown Albariño Highlights

### FOOD & WINE

HOW TO PAIR WINE AND CHEESE  
LIKE AN EXPERT

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#### ALPINE-STYLE WASHED-RIND CHEESE:

Roth's Private Reserve

#### WINE PAIRING:

2019 Mettler Family Vineyards Albariño (\$20)

This raw cow's milk cheese is cellar-aged for at least 6 months and reveals a crumbly texture that offers subtle nutty and tangy grassy notes tinged with honeysuckle. [This Mettler Albariño from Lodi](#) offers the kind of rich mouthfeel and tropical fruit and honeysuckle notes supported by lifted acidity that make it a [great match](#). — *Jonathan Cristaldi*

#### 93 POINTS, GOLD MEDAL

— *2020 Monterey International Wine Competition*

#### 92 POINTS

"Nectar-induced scents of apricot and peach blossom. The delirious syrup continues on the palate, a tangerine and peachy quality, refined by great acidity and a fine line of minerality."

— *Meredeth May, The Tasting Panel*

#### 91 POINTS

"Soft spice nose, smooth and creamy texture with fresh, juicy and rounded fruit; ripe, tangy and buttressed by bright acidity; long and amiable." — *Anthony Dias Blue*

#### 90 POINTS

"Mettler's is a lovely example of what California can do with Albariño. it delivers subtle spice atop floral elements and a welcome slight bitterness in the finish." — *Michael Apstein*

#### 90 POINTS

"Silky, fresh, subtle and dry with notes of lemon pith, dried herbs and chamomile."

— *Catherine Fallis, Planet Grape*

#### 89 POINTS

"Fresh and lip-smacking, with good intensity to the apricot and orange sherbet flavors. Key lime details show on a succulent frame that becomes even more vibrant on the finish."

— *Maryanne Worobiec, The Wine Spectator*

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