

EST. 1899

METTLER

FAMILY VINEYARDS



2018 Lodi Estate Grown Albariño

TASTING NOTES

Our 2018 Albariño breathes ripe pear and citrus aromas with a whisper of minerality. On the palate, vibrant flavors of juicy pear, apple and nectarine are accented with spice. The lively acidity is balanced by a subtle richness in the mouthfeel, bringing this well-rounded wine to a lingering close. Pairs perfectly with 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. (press fractioned, hard press unused). It was cold-filtered to retain natural CO₂ lift in the pallet.

TECHNICAL DATA

COMPOSITION 100% Albariño

TOTAL ACIDITY 0.60 g/100ml

COOPERAGE Cold fermented in stainless steel. No malolactic fermentation or oak.

pH 3.16

ALCOHOL 13.5%

RELEASE DATE June 2019

CASES PRODUCED 1000

RETAIL PRICE \$19.99

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