

2024  
ALBARIÑO



KLINKER BRICK  
WINERY

## Appellation

Lodi – Mokelumne River AVA

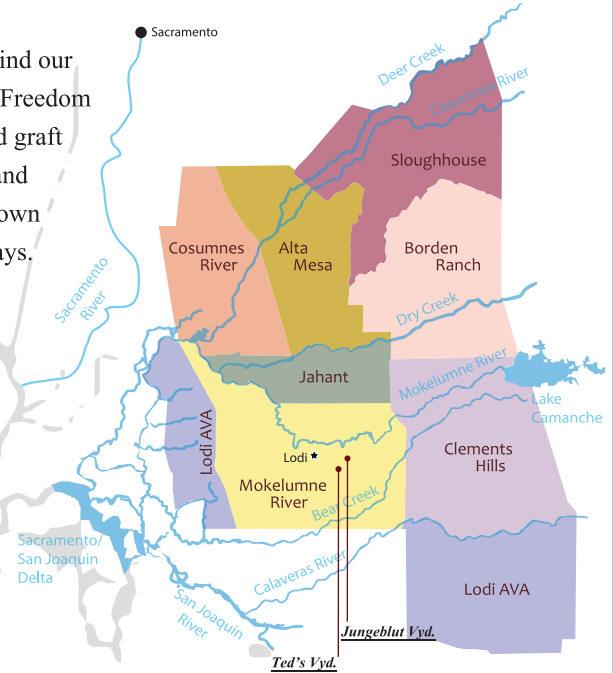
## Growing Philosophy

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. 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. 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.

**Jungeblut (planted 2016)** Having fallen in love with the mineral driven racy style of Albariño, the Feltens went all in and planted an additional 10 acres of Albariño to meet growing demand. The Jungeblut vineyard is located on the south side of the Mokelumne AVA in well drained sandy loam soils which gradually slope down towards the Mokelumne River. A cooler microclimate near the river leads to longer hang times and high acidity in the grapes at harvest, with similar yields of about 4 tons per acre.



## Vintage Notes

2024 delivered an ideal climate and near-perfect growing conditions for spectacular fruit.

Early winter rains gave way to an on-time bud break, followed by an exemplary balance of warm days and cool nights which encouraged slow, even ripening. The harvest unfolded steadily from August through October, bringing exceptional quality fruit into the winery.

## Winemaking

Both vineyards are hand harvested early in the morning to preserve freshness. Once in the winery each lot is destemmed, gently pressed and fermented in stainless steel tanks between 45 - 50 degrees. The lots were blended in early October and allowed to settle before bottling on December 12. The finished wine is reminiscent of Albariño grown in Rias Baixas along the southern Mino River, exhibiting distinctive feminine qualities and rich mid-palate.

## Taste

On the nose, notes of lemon zest and a hint of minerality. A mid-palate richness and mouthwatering acidity enhance the flavors of white peach and apricot.



## Vital Statistics

**Production** 3000 cases

**Harvest Date** August 23, 2024

**Alcohol** 12.6%

**PH** 3.15

**TA** 6.3 g/L

