2024 Albariño

Estate Grown | Lodi, California

OAK FARM
VINEYARDS



Awards
96 Pts, Double Gold - 2025 New York International Wine Competition

Tasting Notes
This Albariño is bright and expressive, showcasing vibrant aromas of peach, grapefruit, and pineapple, delicately balanced by subtle floral undertones. On the palate, it's lively and refreshing, with a rich, lingering finish that leaves a lasting impression of tropical fruit and elegance.

Vineyard Notes
The grapes that went into our 2024 vintage came from our estate grown vineyard, off to the northeast side of our tasting room and it's located in the Mokelumne River Sub AVA. The grapes are sustainably farmed, certified green under Lodi Rules. Trained on VSP trellis system, leaves were pulled and fruit was thinned to maintain quality.

Winemaker Notes
Grapes were hand-picked in the morning and after being brought into the winery, they were gently whole cluster pressed to a temperature controlled stainless steel tank. Later, the juice was racked and fermented cold in a stainless steel tank. After a long cool fermentation, the wine was aged on light lees in stainless steel drums. Prior to bottling it was gently racked and filtered, then held cold until an early bottling in February to maintain freshness and liveliness.

Vintage: 2024
Varietal: Albariño
Appellation: Lodi (Mokelumne River)
Harvest Dates: 8/21/2024
Fermentation: Inoculated
Aging: Stainless Steel
TA: 5.4 g/L
pH: 3.45
Alcohol: 14%
Residual Sugar: 0.01%
Bottling Date: 2/20/2025
Cases Produced: 1,169

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LODI RULES SUSTAINABLE WINEGROWING CERTIFIED GREEN