2025 Albariño

Estate Grown | Lodi, California

OAK FARM
VINEYARDS



Awards

97 Pts, Double Gold - 2026 International Women's Wine Competition
92 Pts, Gold - 2026 California State Fair Wine Competition

Tasting Notes

Bright and expressive, it presents aromas of peach, grapefruit, pineapple and honeysuckle, with subtle floral undertones. Very lively on the palate with a nice mouthfeel that develops in a rich and long finish.

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: 2025
Varietal: Albariño
Appellation: Lodi (Mokelumne River)
Harvest Dates: 8/20/2025
Fermentation: Inoculated
Aging: Stainless Steel
TA: 7.1 g/L
pH: 3.32
Alcohol: 14%
Residual Sugar: 0.12%
Bottling Date: 2/19/2026
Cases Produced: 816

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LODI RULES SUSTAINABLE WINEGROWING CERTIFIED GREEN