



2019 Albariño

Andrus Island
Sacramento County - Lodi, CA

Our Story

Markus and Liz Bokisch have been producing award-winning Spanish varietals since the early 2000s. With hearts and heritage of Spain, their inspiration to produce Spanish varietal wines in California began by directly importing budwood from select vineyards in Spain, thus creating Bokisch Vineyards, nestled in the Clements Hills of the Lodi AVA. They began making wine from their estate grown and organically farmed fruit in 2000.

Our Vineyards

We were interested in seeing how Albariño would fare in the California Delta. A perfect match was born. The Gomes' Andrus Island Albariño is reminiscent of the wines made along Iberia's Atlantic Coast. The vineyard is nestled up against the Georgiana Slough levee. On one side of the levee are lush, wispy vines. On the other side is the Delta's fresh water, on its way to the California Aqueduct. The ancient fig trees, planted by Chinese immigrants, which now adorn the levee, infused the air with the smells of Summer.

Our Wine

Picked at just over 21 brix we did a slow cold fermentation on the wine to preserve the fresh fruit aromatics. It was then aged for 5 months in stainless steel. This wine features aromas of citrus, grapefruit, and pineapple that give you a preview of the flavors to come. Layered notes of grapefruit soda, Granny Smith apple, and cherry blossom lead into a long acidic finish.

Tech	13.2% Alc. Brix at Harvest: 21
Composition	100%
Clone Selection	Rias Baixas - Massal Selection by Markus Bokisch
Aging	5 months in stainless steel
Soil Types	Sailboat Silt Loam
Production	187 cases
SRP	\$22
Winemaker	Elyse Perry



Born in Spain. Grown in Lodi.