

MARK HEROLD WINES



2017 ACHA BLANCA ALBARINO

LODI

TASTING NOTES

Fresh guava, citrus flower, minerals and granny smith apple aromas whirl from the glass. Suggestions of grapefruit rind, lychee fruit and almond milk underpin the aromatics. The palate is both weighty yet light, with incredible exotic, tropical and citrus fruit flavors. The unmistakable presence of granite and soil driven flavors add to the wonderful structure of this everyday white wine. Lively acidity punches through a long and fresh finish. Enjoy with a variety of cuisines or a glass unto itself!

VINTAGE NOTES

In 2017 northern California experienced a wet winter. The end of June into July we experienced a twenty day heat spell that tempered and controlled the vigor of the vines producing incredibly small berried clusters and intensely flavored fruit.

This Albarino is grown in the Lodi AVA in moraine soils, which are the remnants of an ancient glacier. The soil structure imparts a definitive minerality in this wine's aromatic and flavor profile. We harvested our Lodi fruit in late August. Fermented and aged in concrete eggs for six months preserving the acidity and aromatics while creating texture in the wine from the constant contact with the lees.

APPELLATION

LODI

VINEYARD

LINDA VISTA VINEYARD

VARIETAL

ALBARINO

AGING

6 MONTHS, CONCRETE EGGS

ALCOHOL

13.1%

PRODUCTION

100 CASES

RELEASE DATE

MAY 2019

SUGGESTED RETAIL PRICE

\$18

"The 2017 Acha Blanca, 100% Albariño, offers lovely varietal character and depth, with an extra kick of richness from the warm growing season. Tropical accents add complexity to the citrus, mineral and floral driven flavors. Best of all, the 2017 is a terrific value." **89 pts** –*Antonio Galloni, December 2018*

