

# sidebar

MOKELUMNE RIVER  
KERNER  
2017

## vineyard

APPELLATION	Mokelumne River, Lodi
SITE	Mokelumne Glen Vineyard alongside the Mokelumne River.
SOIL	Sandy Loam, River Basin
VINES	Originally Viognier planted on Teleki 5C rootstock, T-budded to Kerner over several years. Rows run north-south with 7' X 10' spacing. Cane pruned on expanded vertical trellis. Farmed with no residual or pre-emergent sprays.
PLANTED	1988 and 1998

## vintage

GROWING SEASON	2017 began with a very wet winter. The summer was mild until a significant heatwave around Labor Day sent winemakers and growers scrambling to pick the first wave of Chardonnay and Pinot Noir. After the heat wave, temperatures were warm and steady, allowing winemakers to make picking decisions based on optimal fruit maturity rather than impending weather. Our harvest started Aug 21 <sup>st</sup> with the final Merlot from Carneros arriving on October 10 <sup>th</sup> . Yields were very close to projections while fruit quality ranged from great to exceptional, with well-preserved acids, great color and good varietal expression.
BRIX   HARVESTED	23.6° brix   hand harvested on August 30

## winemaking

VARIETAL	100% Kerner
FERMENTATION	Whole cluster pressed, native yeast, non-malo, in stainless steel barrels.
AGING	<i>Sur lies</i> aged in stainless steel barrels for three and a half months.
CASES   ALCOHOL	87 cases   14.1%
RELEASED   SRP	February 2018   \$25

## flavors

TEXTURE   PALATE	Dry, aromatic wine that's gently floral and spicy with a crisp, medium bodied finish that is brightened by bracing acidity.
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*"Kerner is a cross of Riesling and Trollinger with origins in Germany. It also makes fine, aromatic whites in the Alto Adige region of northeastern Italy. Our Kerner comes from the only planting in California."* – David Ramey

