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MOKELUMNE RIVER
KERNER
2018

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	The 2018 season was exemplary. Spring was drier than in 2017 and after two years of poor set, consistently mild weather led to good berry set. Higher cluster counts than the low yielding years of 2015-2017 coupled with cooler late summer temperatures brought longer hangtimes, with harvest dates about two weeks later than the previous vintage.
BRX HARVESTED	22.8° 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 two and a half months.
CASES ALCOHOL	329 cases 14.1%
RELEASED SRP	February 2019 \$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

