



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	1998

vintage

GROWING SEASON	Winter 2015 was the warmest on record, leading to early budbreak. But cooler, wetter weather in the Spring months slowed development, leading to an extended bloom period. The resulting uneven fruit set meant a smaller crop and smaller berries with good concentration of flavors. Weather throughout the Summer growing season was consistently warm, promoting even ripening and an early harvest.
BRIX HARVESTED	22.9° brix hand harvested on August 14

winemaking

VARIETAL	100% Kerner
FERMENTATION	Whole cluster pressed, native yeast, non-ML, in stainless steel barrels.
AGING	<i>Sur lies</i> aged in stainless steel barrels for three months.
CASES ALCOHOL	37 cases 14.2%
RELEASED SRP	April 2016 \$25

flavors

TEXTURE PALATE	Dry, aromatic wine that's gently floral and spicy With a crisp, medium bodied finish.
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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

