



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	2016 began with another very early bloom, leading to a very early harvest; our first fruit arrived August 5. During maturation, summer temperatures were warm and steady, with fewer heat spikes than 2015. Three weeks of cool weather in August and September relaxed the pace of harvest, allowing for methodical picking decisions and perfectly developed fruit. Yields were relatively average – down from 2014 and up from 2015.
BRIX HARVESTED	22.4° brix hand harvested on August 16

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 months.
CASES ALCOHOL	193 cases 13.5%
RELEASED SRP	February 2017 \$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

