



Varietal Composition
Albariño

AVA	Sub-AVA	Vineyard
Lodi	Delta	Uptown Ranch

Farming: LODI Rules for Sustainable Winegrowing

- **Alc** 13.5%
- **RS** 1 g/L
- **TA** 6.7 g/L
- **pH** 3.58
- **Harvest** 9/11/23
- **Bottled** 2/5/24
- **Cases** 301

2023 Outlier

Best of Class LA International Wine
Competition, 96 pts

Profile

Reminiscent of fresh pineapple guavas from grandpas tree, trips to Hawaii with POG juice in hand surrounded by blooming hibiscus, and sneaking another peach roll up from the cabinet. Dried apricot, vanilla, and Smarties chalkiness coast the palate. The Delta region is a special place with special fruit.

Vineyard

Farmed by the Kolber Family in the Delta region of the Lodi AVA. Where the Mokelumne River sub-AVA is dominated by sandy loam, even referred to as loamy sand in some areas, Uptown Ranch contains clay loam. This soil type has a higher water holding capacity and stays cooler for longer. The Delta is an intrinsically cooler area, getting first dibs on the incoming Delta Breeze, thus providing perfect conditions for Iberian varieties like albariño to thrive. The history of this vineyard is best explained by the Kolber's themselves, see attached vineyard tech sheet for more.

Winemaking

Hand picked in the early morning hours then transported to the winery for hand sorting. The fruit was whole cluster pressed and after a 48 hour cold settling period, the juice was racked to begin fermentation. 100% stainless steel fermented and sur lie aged in tank until bottling to aid texture formation.

Pairing

Lamb chop with rosemary and thyme, duck confit, grilled bacon wrapped shrimp, and chicken salad.

Retail USD

\$36.50 / bottle (750 mL)



KOLBER VINEYARDS UPTOWN RANCH ALBARIÑO

ABOUT THE UPTOWN RANCH ALBARIÑO

The Kolber Vineyards' Uptown Ranch is situated in the westside of the Lodi AVA. Planted on Sept. 29, 2016 by Ben and Madelyn Kolber and their 3 children, the vineyard surrounds the KG Vineyard Management's Home Base location, Uptown Ranch. With ties to NY, the Upland Canal bordering the property inspired the name Uptown Ranch. Every fall we enjoy the migratory return of the great sandhill cranes. The vineyard is nestled in the pocket of Sycamore Slough, which drains to the Mokelumne River. The vineyard enjoys a riparian microclimate featuring a wide biodiverse ecosystem including river otter, turtles, beaver, salmon, bass, and other wild critters.

The vineyard soil is Guard clay loam and sand which was well mixed before planting. The vineyard yields high quality, well developed fruit at about 8 tons per acre. The fruit exhibits a variety of flavors including grapefruit, honeysuckle and citrus zest.

LOCATION

38.144676, -121.429340

CLONE	1
ROOTSTOCK	1103-P
AVA	Lodi
SOIL TYPE	Guard clay loam
PLANTING DATE	September 29, 2016
ACRES	20
VINE SPACING	9' x 6'
TRELLISING	Modified VSP cordon
AVERAGE YIELD	9 tons per acre



ABOUT KG VINEYARD MGMT

KG Vineyard Management proudly farms our Albariño as well as other vineyards in the Lodi and surrounding Delta areas. Owners, Ben & Madelyn Kolber, have been farming in Lodi for decades. They believe in serving the community by volunteering for multiple leadership roles, supporting the local ag youth and empowering a multicultural workforce. In 2023, KG will celebrate its 21st harvest. KG is the proud winner of the 2018 California Green Medal Award: Sustainable Winegrowing Leadership Award for Community.

CONTACT

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