



2018 ALBARIÑO

Estate Grown and Bottled; Seneca Lake AVA

Fulkerson Winery is proud to present this unique European variety. Best known as “Vinho Verde”, this variety is difficult to grow in the Finger Lakes due to its lack of winter hardiness, however it is very rewarding to grow for us.

Our farm has precious spots that suit this variety well, and we are able to offer you this fine wine. Available in limited quantities

WINEMAKING NOTES

Bottling date: 05/01/2019

Cases bottled: 35

Fermentation: Stainless Steel

Yeast: Vivace

Alcohol by volume: 11.3%

Labeled alcohol: 12%

Brix at harvest: 21

Residual sugar: 0%

IRF scale: Dry

TA (Titratable Acidity): 8.4g/L

pH: 3.1

Age ability: 2-4 years.

Serving temperature: 48°-55°F

Tasting notes: fruit balanced acidity with crisp citrus and lime.

Pairing suggestions: Salad, chicken, turkey, seafood.



“In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers.”

VITICULTURAL NOTES

Grape: Albariño

Harvest date: October 16, 2018

Grown on one of the best sites on our farm, deep gravel soils give a light and delicate character to this wine.

The vineyard is situated next to Big Stream, which flows through our farm, and is responsible for good air drainage of the area, giving a good outlet for super-cold air that may be present, thus protecting the vines

from freezing. This variety produces a higher acid wine than others, but develops good flavor to balance that out.