

Vintage
2025



Albariño Clarksburg

AROMA

green melon, lime blossom, Thai basil

FLAVOR

white grapefruit, nectarine pit, sea spray

FOOD PAIRINGS

fish tacos, ceviche, Spanakopita

VINIFICATION

8.3 tons hand-harvested on Aug 22nd. Fruit was whole-cluster pressed into 60% stainless steel + 40% neutral oak. Racked off gross lees after a 21-day ferment and aged for 6-mos on fine lees with occasional stirring. Malolactic fermentation was blocked to preserve naturally high acidity. Gently cross flow filtered to bottle.

SITE

This unique growing area in District 17 is located below sea level (!) on the black peat Egbert soils of the California Delta. An advanced levee system holds back the vast tidal river waters. This interior zone sees hot days that necessitate the shading provided by bigger canopies. An extreme diurnal shift (30-40 degrees) assures bright acidity in the fruit. The vineyards are farmed by hand, without herbicides or pesticides.

NOTES

Our first trip to Lost Slough Vineyard felt like a mission. After a long drive toward Sacramento, we reached District 17, deep in the inner Delta, then crossed four bridges and the Sacramento River by ferry, winding for miles along levee roads into the outer Delta. This vast landscape of historic farms and small towns dates back to the Gold Rush and railroad era. Lost Slough sits on McCormack Tract, established in the 1930s, and—remarkably—lies below sea level, protected by an intricate levee system. The soils are Egbert series: rich, alluvial deposits washed down from the Sierra. Long devoted to pears, cherries, watermelon, garlic, and olives, the ranch welcomed grapes in 2000. The McCormacks planted varieties suited to heat yet capable of retaining acidity—Grüner, Orange Muscat, Verdejo, Loureiro, Falanghina, Cortese, Gewürztraminer, Pinot Gris, and Albariño. They agreed to farm our section organically. Bay breezes bring dramatic diurnal swings. Farming here demands balance: broad canopies and moderated yields to preserve freshness without dilution. It's a wild place, unmistakably Californian.

DETAILS

Vineyard
Lost Slough
Appellation
Clarksburg
County
Sacramento
Winemaker
Drew Huffine

Production
530 cases
Anticipated maturity
2026
Harvest dates
8/22 /25
Bottling dates
3/4/26

Yield
7 T/acre
Alcohol
11.8%
pH
3.19

Brix
19.6°
Total acidity
8.4 g/l
Residual sugar
0.2 g/l