

5IVE RUSSIANS

Lodi Albariño



QUICK FACTS

Variety

100% Albariño.

Aging

Stainless Steel Tanks.

Farming

Organic Farmed.

Winemaker

Jay Nunez

Wine Region

Sonoma Coast, California

Story

5ive Russians brings together two of Sonoma's most distinctive cool-climate regions: the calm, steady charm of the Russian River Valley and the rugged, windswept edge of the Sonoma Coast. In the Russian River Valley, foggy mornings, cool afternoons, and well-drained soils help create bright, vibrant wines. Over on the coast, colder nights and breezy hillsides slow things down, adding structure and depth. The wines show a great balance—fine texture, bright acidity, and firm structure. They reflect the nuance of their terroirs and offer a clear expression of Sonoma's temperate vineyards.

Vineyard

Sourced from a single vineyard in the Clement Hills AVA on Lodi's east side, this Albariño is grown on rolling hills with decomposed granite, sandy loam, and gravelly soils. These well-draining soils help preserve freshness, minerality, and bright acidity. Warm days and cool delta-influenced evenings allow for slow ripening and vibrant aromatics.

Vinification

Fermented and aged entirely in stainless steel, this wine was made to preserve freshness, vibrant aromatics, and varietal expression. No oak influence was used, highlighting pure fruit and bright natural acidity.

Tasting Notes

Pale straw in color with bright golden reflections, this Albariño is fresh, precise, and highly drinkable while maintaining texture and depth. Bright citrus, white peach, melon, green apple, and delicate floral notes are lifted by crisp acidity, subtle salinity, and a clean, mineral-driven finish.

Food Pairing

This wine is ideal with oysters, fish tacos, lemon herb roasted chicken, seafood pasta, fresh vegetables or with cheeses like goat cheese and Manchego.

