

OF OAK FARM *Vineyards*



2018 Barbera

Lodi, California

Tasting Notes

This Barbera is a garnet red color with inviting aromas of cherry, hibiscus tea, pomegranate, and mixed spices. Medium bodied and flavors of ripe plum. This wine's silky mid palate brightens up on the finish with its lively acidity and soft tannins.

Vineyard Notes

Grapes were sourced from two different vineyards to make this wine. Both vineyards are certified green and are sustainably farmed by Round Valley Ranches. Cultural practices in the vineyards are consistent in that they are all shoot thinned, crop thinned, leaves pulled on the north side of the vine and are trained on a vertical shoot position trellis system.

The Barbera in this bottle comes from our estate vineyard located to the northwest of our tasting room and production facility in the Mokelumne river sub AVA of Lodi.

In addition to Barbera, we include a small amount of Petite Sirah, which adds color and structure. John Wetmore is the farmer of the Petite Sirah vineyard (Forest Lake vineyard) we acquire fruit from, which is located in the Jahant Sub AVA of Lodi.

Winemaker Notes

Grapes were hand-picked in the morning and gently sorted and transferred to a temperature controlled stainless steel tank for cold soak. Fermentation was managed with regular pump overs approximately 3 times per day. Aged in French, American, and Caucus (20% new) oak barrels for approximately 20 months. As mentioned above, a small percentage of Petite Sirah was blended in for color and structure.

Vintage: 2018
Varietal: Barbera
Appellation: Lodi (Mokelumne River, Jahant)
Brix at harvest: 26.6
TA: 6.6 g/L
pH: 3.45
Aging: Oak Barrels (20% new) for approximately 20 months
Fermentation: Inoculated
Bottling Date: 5/01/19
Residual Sugar: 0.34%
Alcohol %: 15
Cases: 695



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