2020 Tievoli Red Blend
Lodi, California

OAK FARM
V I N E Y A R D S

Awards
95 Pts, Gold - 2022 New York International Wine Competition
91 Pts, Gold - 2022 Critic's Challenge International Wine Comp
90 Pts, Gold - 2022 OC Fair Commercial Wine Competition
Gold - 2022 New Orleans Wine & Food Experience

Tasting Notes
Tievoli Red Blend is a mix of Zinfandel, Petite Sirah, Barbera and Sangiovese that creates layers of complexity with flavors of dark fruits, such as blackberries and black cherries. These flavors are intertwined with notes of vanilla and black tea. It is rich in flavors but medium bodied. The balanced aromas and the vibrant acidity give a velvety and persistent finish.

Vineyard Notes
This unique blend contains four different grape varietals all grown sustainably in Lodi and certified under Lodi Rules. Zinfandel is the backbone of this blend, followed by Barbera, Petite Sirah and Sangiovese. The Zinfandel comes from vineyards with sandy loam and light clay. The Barbera is from our Estate Property and is on a vertical shoot position trellis system. The Barbera is a key variety to this wine because it adds the acidity backbone. It helps brighten the wine. The Petite Sirah is on special rootstock to maintain a lower vigor and trained to a vertical shoot position trellis system. Lastly, just a little bit of Sangiovese from our Estate Property that helps the balance of the blend with its acidity, fruitiness and dryness.

Winemaker Notes
All 4 of these Varieties were hand picked and destemmed to tank. They were inoculated separately to ferment. Upon completion of primary and secondary fermentation the varieties were combined and aged in 25% new French and American Oak for 17 months before being bottled.

Vintage: 2020
Varietal: 78% Zinfandel, 11% Barbera, 9% Petite Sirah, 2% Sangiovese
Appellation: Lodi
Fermentation: Inoculated
Aging: French & American Oak
TA: 5.4 g/L
pH: 3.62
Alcohol: 14.5%
Residual Sugar: 0.36%
Cases Produced: 7,835

CERTIFIED GREEN
LODI RULES SUSTAINABLE WINEGROWING