

# 2022 Chardonnay

Lodi, California



OAK FARM  
VINEYARDS



## Tasting Notes

Clean and light in tannins, this Chardonnay presents aromas of white flowers and apple on the nose, and pineapple and vanilla in the mouth. The balanced amount of oak and the overall intensity of the fruit makes this a very balanced wine.

## Vineyard Notes

The grapes sourced for this wine come from Elk Vineyard. This vineyard is certified sustainable following the Lodi Rules and it's located a few miles northeast of Oak Farm Property. It has a vertical shoot position trellis system and minimal leaves were pulled to allow air throughout the vineyard and vines, but does not sunburn the berries. This vineyard is warm during the day to help develop and ripen the berries, but cools down at night which helps maintain balance and preserve acidity.

## Winemaker Notes

This Chardonnay was harvested early in the morning from Elk Vineyards in the Mokelumne River Sub AVA. The grapes were quickly whole-cluster pressed upon arrival to the winery. 48 hours later the juice was racked into a stainless-steel tank where the fermentation started. Towards the end of the fermentation, part of the wine was transferred into oak barrels for aging (to get more structure and complexity), while the rest remained in tank (to maintain freshness and liveliness). With only 18% new oak and full malolactic fermentation, the wine was then blended and bottled after 10 months of aging.

**Vintage:** 2022

**Varietal:** Chardonnay

**Appellation:** Lodi (Mokelumne River)

**Harvest Dates:** 8/27/2022

**Fermentation:** Inoculated

**Malolactic Fermentation:** Yes

**Aging:** French Oak Barrels (18% new)

**TA:** 4.8 g/L

**pH:** 3.6

**Alcohol:** 14.5%

**Residual Sugar:** 0.38%

**Bottling Date:** 6/14/2023

**Cases Produced:** 1,455

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