

2022 Tievoli Zinfandel

Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

Dark in color and intense on the nose, this Zinfandel presents aromas of red fruits such as raspberries, spices and mint. It is a rich wine, with a full body and a smooth finish.

Vineyard Notes

This Zinfandel comes from two different vineyards. The first one, Hohenrieder Vineyard, is located east of Highway 99 and it belongs to the Jahant sub AVA. It was planted in 1964 and has sandy loam soils. This vineyard is responsible for the eucalyptus and fruity characteristics in this wine. The second one, Mohr-Fry Vineyard, was planted in 1944, it is head trained and situated in the Mokelumne River sub AVA. It is responsible for the earthy notes in this Zinfandel. The Petite Sirah and Primitivo come from the Oak Farm Estate Vineyard. These varieties help to increase the color, mouthfeel and structure of the Zinfandel.

Winemaker Notes

All of these grapes were hand picked in the morning and then gently hand sorted and de-stemmed. They were then transferred to a temperature controlled stainless steel tank to cold soak for 2 days. The must was then inoculated and fermentation was done in tank with regular timed pump overs. The wine was then pressed and blended into oak barrels where it received 14 months of aging. It was aged in 20% new French and American Oak and the remaining barrels were neutral oak.

Vintage: 2022

Varietal: 93% Zinfandel (6% of which is Primitivo), 7% Petite Sirah

Appellation: Lodi

Fermentation: Inoculated

Aging: 16 months with 20% new American and French Oak

TA: 6.2 g/L

pH: 3.75

Alcohol: 15%

Residual Sugar: 0.67%

Bottling Date: 7/6/2023

Cases Produced: 2,268

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