

2023 Sauvignon Blanc

Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

Aromas of stone fruit such as peach and apricot and tropical notes of pineapple and passion fruit. It is dry and bright in the mouth with a finish that lingers.

Vineyard Notes

46% Oak Farm Estate Vineyard, 54% Mohr-Fry Vineyard. This Sauvignon Blanc grapes comes from two vineyards in the Lodi Appellation (Mokelumne River AVA). They are both Lodi Rules Certified and the soil is sandy loam. The first vineyard is farmed by Bruce Fry and it's part of Mohr-Fry Ranches, Block 706. The vines are oriented east to west and the training system is a non-positioned GDC (Geneva Double Curtain) trellis. The second vineyard instead is part of the Oak Farm Estate Property. It's located on the northeastern side and it's the only one oriented at an angle, to provide as much evenly balanced sunlight as possible. The trellis system is VSP (Vertical Shoot Position).

Winemaker Notes

These grapes were harvested on the same day, pressed and combined together after the settling process. The juice was fermented cold for 18 days until dry, then racked off fermentation lees. The wine was then aged in a stainless steel tank and held cold until the early bottling in December to maintain freshness and liveliness.

Vintage: 2023

Varietal: Sauvignon Blanc

Appellation: Lodi (Mokelumne River)

Vineyard Sites: 46% Oak Farm Estate Vineyard, 54% Mohr-Fry Vineyard

Harvest Dates: 9/8/2023

Fermentation: Inoculated

Aging: Stainless Steel

TA: 5.8 g/L

pH: 3.4

Alcohol: 13.5%

Residual Sugar: 0.13%

Bottling Date: 12/14/2023

Cases Produced: 4,015

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