

# OF OAK FARM *Vineyards*



**Vintage:** 2020  
**Varietal:** Fiano  
**Appellation:** Lodi (Mokelumne River AVA)  
**Harvest Dates:** 8/21/2020  
**TA:** 7.2 g/L  
**pH:** 3.2  
**Aging:** Neutral oak barrels  
**Fermentation:** Both natural & Inoculated  
**Bottling Date:** 2/17/2021  
**Alcohol %:** 14  
**Residual Sugar %:** 0.17  
**Cases:** 495

## 2020 Fiano Estate Grown | Lodi, California

### Awards

98 Points, Double Gold, Best of Class - Sunset Magazine  
94 Points, Platinum - 2021 Winemaker's Challenge International Wine Competition  
94 Points, Double Gold - 2021 Toast of the Coast  
91 Points, Gold - 2021 Critic's Challenge International Wine Comp  
90 Points, Gold - Beverage Tasting Institute (Tastings.com)

### Tasting Notes

This southern Italian variety contains aromas of fruit containing white peach and apricot as well as minerality like wet sea stone. It is fresh on the palate with vibrant notes of buttered pecan, honey, and lime rind. This wine contains an elegant and lingering bright finish.

### Vineyard Notes

Estate Grown, this varietal is particularly special to the owners (Panella Family) because it originated in Avellino, Italy. Inland from Naples, this southern Italian province is where the Panella family comes from. Lodi shares some similarities with Southern Italy when it come to climate, and as a result, Fiano seems to be a fantastic fit here on the Northwest side of our estate. The vines are trained on VSP (vertical shoot position) trellis system. Some leaf removal took place on the north side of the rows to help with air flow. A large amount of cropped was thinned (dropped on the ground) to help maintain a balance and increase flavor to the remaining fruit.

### Winemaking Notes

Grapes were hand-picked in the morning and gently whole cluster pressed to a temperature controlled stainless steel tank. Next, the juice was racked and split into two tanks. One was fermented naturally (native yeast) the other was inoculated with cultured yeast. After a long cool fermentation, the wine was transferred to neutral oak barrels for a 5 month aging period on light lees with no stirring.

