

OF OAK FARM *Vineyards*



2015 Cabernet Sauvignon Lodi, California

Awards

92 Points, Gold at the 2018 Monterey International Wine Competition

Tasting Notes

This Cabernet Sauvignon captures Lodi terroir with aromas of loamy earth, black currant, and green tobacco. Medium to full bodied, with round tannins and integrated structure, it has a smooth rich finish.

Vineyard Notes

These Cabernet Sauvignon grapes come from a single vineyard, called the Forest Lake Vineyard, which is in the Jahant Appellation of the greater Lodi wine Appellation. The grower is Jonathan Wetmore and it is farmed by him and his company, Round Valley Ranches. It has a light brown sandy loam soil and the vines are in long rows running from east to west in their orientation. The vines can be vigorous, so quite a bit of pruning is required. Leaves are pulled on the north side of the vine only to allow light exposure and to insure good airflow.

Winemaker Notes

Grapes were hand-picked in the morning and gently sorted and transferred to a temperature controlled stainless steel tank for cold soak. Must was inoculated and fermentation was done both in tank and in bins, with regular timed pump overs & punch downs. Aged primarily in American & French oak barrels for just under 2 years.

Vintage: 2015
Varietal: Cabernet Sauvignon
Appellation: Lodi
Fermentation: Inoculated
Harvest Date: 9/16/15
TA: 6.1 g/L
pH: 3.65
Bottling Date: 12/9/17
Alcohol %: 14.5
Residual Sugar %: 0.06
Cases: 963

Composition:
82% Cabernet Sauvignon
10% Merlot
7% Petit Verdot
1% Petite Sirah

