

OF OAK FARM *Vineyards*

2016 Tievoli Lodi, California

Note: Tievoli is "I Love it" Spelled backwards



Vintage: 2016
Varietals: Zinfandel, Primitivo, Barbera, Petite Sirah
Appellation: Lodi
Fermentation: Inoculated
Alcohol: 14.5%
TA: 6.28 g/L
pH: 3.65
Cases: 4,499

Awards

- Double Gold, Best of San Joaquin County at the 2018 North of The Gate Wine Competition
- 91 Points (Gold) at the 2017 Sommelier Challenge International Wine & Spirits Competition
- 90 Points at the 2018 Jerry D Mead's New World International Wine Competition
- 90 Points (Gold) from the Beverage Tasting Institute (Tastings.com)
- Gold at the 2017 Harvest Challenge

Tasting Notes

A masterful blend of Zinfandel, Primitivo Barbera and Petite Sirah creates layers of black cherry, dark fruit, mocha and vanilla spice. Blended to be bold, but balanced in flavor, while maintaining a balance and a smooth rich finish.

Vineyard Notes

The grapes that go into this blend predominately come off the Estate vineyard at Oak Farm. In 2015, we really got the older vine Zinfandel on the property dialed into the level we were looking for in terms of the quality, and in 2016, it was great as well. This was our second vintage for our estate Primitivo, and the way the grape maintains a balance of acidity is quite impressive. The Barbera comes from Silvaspoons vineyards and the Petite Sirah from a vineyard known as the "forest lake vineyard" farmed by Round Valley Ranches. New to this vintage is the Old Vine Zinfandel from the Hohenrieder vineyard of off Peltier road. It's planted in the 1950's, head trained vines, well taken care of.

Picking details

Estate Zinfandel: Picked 8/19/16
Estate Primitivo: Picked 8/22/16
Hohenrieder Old Vine Zinfandel: Picked 9/7/16
Barbera - Silvaspoons Vineyard: Picked 9/21/16
Petite Sirah - Forrest Lake Vineyard: Picked 10/1/16

Winemaker Notes

All the different grapes were hand-picked in the morning and gently sorted on a vibrating sorting table, gently de-stemmed and transferred to a temperature controlled stainless steel tank for cold soak for approximately two days. Must was inoculated with yeast and fermentation was done in tank with pump overs.

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