

OF OAK FARM *Vineyards*



Vintage: 2016
Varietal: Zinfandel
Appellation: Lodi
Harvest Date: 8/20/16, 9/8/16
TA: 7.1 g/L
pH: 3.67
Aging: Oak Barrels
Fermentation: Inoculated
Bottling Date: 12/9/17
Alcohol %: 15
Residual Sugar %: 0.21
Cases: 752

2016 Zinfandel

Lodi, California

Awards

Double Gold at the 2018 San Francisco Chronicle Wine Competition

95 Points, Gold at the 2018 Jerry D. Mead's New World International Wine Competition

90 Points, Gold at the 2018 San Diego Wine Challenge
Gold at the 2018 West Coast Wine Competition

Tasting Notes

A bold Lodi Zinfandel with cedar, dark chocolate covered cherries, and spices. Rich in flavor and smooth in texture.

Regional Notes

Lodi Vineyards predominantly have a sandy loam soil. Often described as the "Zinfandel Capital of the World" as it produces an estimated forty percent of California's premium Zinfandel.

Vineyards Notes

The Zinfandel fruit came from two vineyards. One is from just east of Hwy 99, farmed by Aaron Shinn was planted in 1986. The vineyard is located in the Mokelumne River Sub AVA. It's rather sandy soil makes it predictably one of the earliest vineyards to ripen to maturity. It is head trained (no catch wire trellis system) and is sustainably farmed.

The other vineyard is the Hohenreider vineyard off of Peltier road east of Hwy 99 and it just barely in the Jahant Sub AVA. It was planted in 1958 has a sandy loam soil. It is also head trained (no catch wire trellis system) and is sustainably farmed.

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 with regular timed pump overs. Aged in 37% new American oak barrels, the balance was aged in neutral oak barrels.



oakfarmvineyards.com
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