

OF OAK FARM *Vineyards*

2017 Cabernet Sauvignon

Lodi, California



Tasting Notes

This Cabernet Sauvignon is deep and dark in color. The bouquet is full of cherries, black tea, and Eucalyptus aromas. Full bodied, the aromas are echoed on the palate, and completed by hints of raspberry and dark chocolate. The mouthfeel is bold and the finish is textured.

Vineyard Notes

These Cabernet Sauvignon grapes come from two small vineyards. The first is our Estate vineyard in the Mokelumne River sub AVA. Our Estate vineyard is seven acres and is vertical shoot position trellised. We take pride in our vineyard, and do everything possible to grow the best grapes. We spur thin, cluster thin, and pull leaves to balance our vines and receive optimal ripeness for each cluster. The second vineyard we added to this Cabernet Sauvignon is Rootstock vineyard in the Clements Hills sub AVA. This vineyard is on a hill and helps give our wine amazing aromas like eucalyptus and black tea. We believe that the blend of these two vineyards help to create a full bodied and balanced Cabernet Sauvignon that is true to the variety.

Winemaker Notes

Grapes were hand-picked in the morning, gently sorted, and transferred to a temperature controlled stainless steel tank for a cold soak. The must was inoculated and fermentation was done with regular timed pump overs. The wine was aged in French and American oak barrels for 18 months with 28% of the oak being new oak barrels. This Cabernet Sauvignon was blended with 12% Petite Verdot from Elk Vineyard located in Clements Hills sub AVA and 2% Petit from our estate vineyard. The Petite Sirah and Petite Verdot help to strengthen the color of our Cabernet Sauvignon and give more structure at the back of the palate. Additionally, they boost the fruity notes in this wine.

Vintage: 2017

Varietal: Cabernet Sauvignon 85%, Petite Verdot 12%,
Petite Sirah 3%

Vineyards: Cab Sauv (Estate 67%, Rootstock 19%)

Appellation: Lodi (*Mokelumne River, and Clements Hills
Sub AVAs*)

Fermentation: Inoculated

Aging: 20 months in French and American oak, 28%

New Barrels

TA: 6.00 g/L

pH: 3.53

Alcohol: 14.5%

Residual Sugar: 0.04%

Bottling Date: 1/22/2020

Cases Produced: 892

