



**Vintage:** 2017  
**Varietal:** Primitivo  
**Appellation:** Lodi  
**Sub AVA:** Mokelumne River  
**Brix at harvest:** 26.5  
**TA:** 7.5 g/L  
**pH:** 3.4  
**Aging:** Oak Barrels  
**Fermentation:** Inoculated  
**Bottling Date:** 7/26/18  
**Alcohol %:** 15.48  
**Residual Sugar %:** 0.31  
**Cases:** 503

## 2017 Primitivo

Estate Vineyard | Lodi, California

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### Awards

- 96 Points / Gold at the 2019 California State Fair Commercial Wine Competition
- 93 Points / Double Gold at the 2019 American Fine Wine Competition
- 91 Points / Gold at the 2019 San Diego Food & Wine Challenge

### Tasting Notes

This Primitivo has captivating aromas of dried plums, dark chocolate, and vanilla spice. It has a big mouth-feel that balances ripe red fruit, round tannins, and all spice. All these layers lead to full bodied, elegant, and complex wine.

### Vineyards Notes

Estate Vineyard to the west of our tasting room and production facility. Bilateral cordon trained into, T-trellis “California sprawl.” Clone 3 on 039-16 rootstock. Planted in 2012, the vines are young and full of energy. Pruning and shoot thinning were done to keep cluster counts in balance, leaves were pulled on the north side of the vine as the rows oriented east to west. 2016 was the first vintage we harvested fruit from this vineyard.

### Winemaker Notes

These grapes were shoot thinned, cluster thinned and leaves were pull during the growing season. Grapes were hand-picked and then delivered to Oak Farm Vineyards on September 7th, 2017. Upon receiving the grapes, they were hand sorted at the winery and then de-stemmed to tank where they received a cold soak. The must was inoculated and fermentation was done in tank with regular timed pump overs. This wine was aged in 25% New, Hybrid barrels French & American oak and the rest was aged in neutral oak.

