OF OAK FARM Dineyards



2018 Raffaele

(Tuscan Style Red Blend)

Estate Grown | Lodi, California

Tasting Notes

This Italian style red blend has a nice bouquet with some defined aromas of raspberry, dried cherries and violets. On the palate, the fruitiness of Sangiovese (63% in the blend) balances the smokiness and the roundness given by the oak aging. Raffaele has a medium body, smooth mouth-feel and a dry finish.

Branding Note

This wine was named "Raffaele" in honor of Co-Owner Dan Panella's Italian Grandfather (Bob Panella's father). His given name was Raffaele. An Italian style wine named after a beloved Italian man.

Vineyard Notes

All the varietals that make up this blend are grown on our estate which is located in the Mokelumne River Sub AVA of the Lodi Appellation. The vineyard is sustainable farmed and certified green under Lodi Rules. All of varietals in this blend were planted in 2014 using a vertical shoot position trellis system. The soil is a well drained, sandy loam. The crop load was thinned prior to veraison and leaves were pull on the north side of the vine to promote healthy clusters.

Winemaker Notes

Grapes for all these lots were hand-picked in the morning and gently sorted and transferred to a temperature controlled stainless steel tank for cold soak. Must was inoculated with some carefully selected yeast strains and fermentation was done in tank. Aged 20 months in oak barrels, approximately 26% new French oak & American oak.

Vintage: 2018

Varietals: Sangiovese 63%, Merlot 20%, Cabernet

Sauvignon 13%, Petite Sirah 4% **Appellation:** Lodi (Mokelumne River)

TA: 6 g/L **pH:** 3.48

Aging: Oak Barrels (26% New French & American oak)

Fermentation: Inoculated Bottling Date: 6/22/20 Residual Sugar: 0.01%

Alcohol %: 15 Cases: 767

