# OF OAK FARM Vineyards

# 2018 Tievoli

Lodi, California

### **Tasting Notes**

A blend of Zinfandel, Primitivo, Barbera, and Petite Sirah creates layers of complexity with flavors of dark fruits and vanilla spice. This blend is bold in flavor, but maintains a balanced and smooth finish.

### **Vineyard Notes**

This unique blend contains four different grape varietals all grown in Lodi. Aside from the Old Vine Zinfandel, the source of these grapes is coming from our estate property. Zinfandel is the backbone of this blend, followed by Primitivo, Barbera and Petite Sirah. The Zinfandel comes from the Hohenrieder vineyard, which was planted in 1964. This vineyard has both head-trained and California T- Trellis trained vines. The vines are rather tall and need very little in the way of thinning due to their age. The ground is sandy-loam with light clay. Drip irrigation was installed a few years ago, though this is used sparingly to keep grape berry size small. The Primitivo (Clone 3 on 039-16 rootstock and planted in 2012) is to the west of our tasting room and production facility. Bilateral cordon trained into, T-trellis "California sprawl." The Barbera and the Petite Sirah are on 5BB rootstock to maintain a lower vigor and trained to a VSP (vertical shoot position) trellis system.

## **Picking dates:**

Old Vine Zinfandel: 9/10/2018

Primitivo: 9/22/2018 Barbera: 9/28/2018 Petite Sirah: 9/28/2018

#### Winemaker Notes

All the different grapes were hand picked in the morning and then gently sorted and de-stemmed. They were then transferred to individual temperature controlled stainless steel tank for a cold soak. The must was inoculated with yeast and fermentation was done in tank with pump overs. The lots were then combined together and aged for 8 months in French and American Oak.



Vintage: 2018

Varietals: Zinfandel, Primitivo, Barbera,

Petite Sirah
Appellation: Lodi
Fermentation: Inoculated

**Alcohol:** 14.5% **TA:** 6.2 g/L **pH:** 3.76

Residual Sugar: 0.37%

Cases: 8,000

