

# OF OAK FARM *Vineyards*

## 2019 Tievoli | Red Blend Lodi, California

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**Vintage:** 2019

**Varietal:** 67% Zinfandel, 15% Petite Sirah, 10% Barbera, 8% Primitivo

**Appellation:** Lodi (Jahant and Mokelumne River Sub AVAs)

**Fermentation:** Inoculated

**Aging:** 8 months in French and American oak

**TA:** 5.85 g/L

**pH:** 3.68

**Alcohol:** 14.5%

**Residual Sugar:** 0.36%

**Bottling Date:** 7/23/20

### Tasting Notes

This blend of Zinfandel, Petite Sirah, Barbera and Primitivo creates layers of complexity with flavors of dark fruits and vanilla spice. It is rich in flavors but the medium body, the balanced aromas and the acidity give a smooth and persistent finish.

### Vineyard Notes

This unique blend contains four different grape varieties all grown in Lodi. Aside from the Old Vine Zinfandel, the source of these grapes is 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 thinning due to their age. The ground is sandy loam with light clay. This Zinfandel brings the fruitiness to this wine with aromas of blackberry jam and fresh strawberries. Primitivo, Clone 3 planted in 2012, is to the west of our tasting room and production facility. It is bilateral cordon trained into T-trellis "California sprawl". This Primitivo adds earthiness to the wine, bringing the spices and earth floor notes. The Barbera is from our Estate property and is on a vertical shoot position trellis system. The Barbera is a key variety to this wine because it adds the acidity backbone. It helps brighten the wine and smooth it out. Lastly, the Petite Sirah is on special rootstock to maintain a lower vigor and trained to a vertical shoot position trellis system.

### Winemaker Notes

All 4 of these Varieties were hand picked and destemmed to tank. They were inoculated separately to ferment. Upon completion of primary and secondary fermentation the varieties were combined and aged in 28% new French and American Oak for 10 months before being bottled.

[oakfarmvineyards.com](http://oakfarmvineyards.com)

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