

# OF OAK FARM *Vineyards*

## 2020 Chardonnay Lodi, California

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**Vintage:** 2020

**Varietal:** Chardonnay

**Appellation:** Lodi

**pH:** 3.53

**TA:** 5 g/L

**Aging:** French Oak Barrels (20% new) for approximately 5 months

**Fermentation:** Tank, Barrel / Inoculated

**Malolactic Fermentation:** 50% Completed

**Bottling Date:** 3/8/2021

**Residual Sugar:** 0.45%

**Alcohol %:** 14

**Cases Produced:** 1,894

### Awards

98 Points, Best of Class at 2021 International Women's Wine Competition

### Tasting Notes

This wine is pale lemon in color and presents complex aromas of ripe pear, lemongrass and butterscotch. The mouthfeel is full bodied with flavors of lemon rind, vanilla, and hazelnut on the entry. Combined together the aromas and mouthfeel create a creamy mid-palate with a lingering crisp acidity. Supple tannins are intertwined with the ripe fruit on the finish.

### Vineyard

The grapes sourced for this wine primarily come from Mohr-Fry Vineyard. This is situated about 7 miles from the Oak Farm Winery in the Mokelumne River sub AVA. This vineyard has a vertical shoot position trellis system and is located on Tokay sandy soil. Minimal leaves are pulled to allow air throughout the vineyard and vines, but does not sun-burn the berries. This sight is warm during the day to help develop and ripen the berries, but cools down at night which helps maintain balance and preserve acidity.

### Winemaker Notes

This 2020 Chardonnay was hand harvested early in the morning from Mohr-Fry Vineyards in the Mokelumne River sub AVA. The grapes were quickly whole-cluster pressed upon arrival to the winery. 48 hours later the juice was racked to two stainless-steel tanks. One tank was allowed to ferment with yeast indigenous to the vineyard and the other tank a commercial yeast was added. Once fermentation started, both tanks were transferred to French oak barrels (20% new oak) and finished fermenting. The wine proceeded to go through full malolactic fermentation and lees stirring was employed every two weeks to build a creamy and complex mouthfeel. The wine was bottled after 5 months in barrel.

### About the Grower

The agricultural history of the Mohrs and Frys extends back to the year 1855 where Cornelius Mohr left his current job to start farming diversified row crops including tomatoes, sugar beets, and wheat in Mt. Eden. Cornelius Mohr's grand-daughter Marian Mohr married Jeryl R. Fry Sr. They both extended the farming operation to the San Joaquin County in 1955. In 1965 the Mohr- Fry family purchased Block 417 from JJ Mettler. Today, Fifth Generation, Bruce Fry, now farms and harvests Block 417 along with several hundred other acres and 12 other varieties of grapes. In 2016 Jerry and Bruce fry won Grower of the Year from the California Association of Wine Grape Growers.



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