



Vintage: 2020
Grape Varietal: Grenache
Appellation: Lodi Appellation
TA: 7.9 g/L
pH: 3.25
Harvest Date: 8/21/2020
Brix at Harvest: 19.2° & 20.7°
Aging: Stainless Steel Tank
Fermentation: Inoculated
Bottling Date: 12/2/20
Residual Sugar: 0.44%
Alcohol %: 12
Cases: 1,250

2020 Rosé (Grenache)

Lodi Appellation

Awards

- Best of Show Rosé, 94 Points, Platinum at the 2021 Monterey International Wine Competition
- 92 Points, Gold at the 2021 Winemaker's Challenge International Wine Competition
- 90 Points, Gold at the 2021 San Diego Wine Challenge International Wine Competition
- Gold at the 2021 San Francisco Chronicle Wine Competition

Tasting Notes

This is a Provence style Grenache Noir Rose which carries aromas of grapefruit and melon with soft floral notes of jasmine and rose. On the palate the wine is very delicate and bright with flavors followed by a crisp acidity and a smooth finish.

Vineyard Notes

This Grenache comes from a vineyard located in the Alta Mesa AVA and is farmed by Ron Silva. The vineyard is a quadrilateral cordon pruned, meaning it has 4 arms coming off the trunk of the vine trained on to a wire. This helps create balanced sun exposure, creating a longer hang time on the vine, and more optimal flavors. Oak Farm Vineyards takes the whole block which yields about 3.75 tons/acre. This is a certified sustainable vineyard.

Winemaking Notes

These grapes were hand picked in the morning and then gently sorted and destemmed to tank. The juice cold settled in tank with the skin for 24 hours before being pressed. This helped create the perfect color for our rose. These grapes were then treated like a white wine once pressed off the skins. The juice had a cold soak and then was inoculated and had a cold and long fermentation. Once fermentation was complete after 23 days, the wine was racked and held cold until an early bottling in December to maintain freshness and liveliness.

