

2022 Cabernet Sauvignon

Classic Series | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

Intense on the nose and deep and dark in color, this Cabernet Sauvignon presents aromas of dark chocolate, black tea, black cherry and tobacco. It is dry, with a full body and a long and textured finish.

Vineyard Notes

This Cabernet Sauvignon is made with grapes coming from 2 different Lodi AVA Vineyards. Oak Farm Estate Vineyards and the Shinn Vineyard. Both are trellised and the soil is primarily sandy loam. The blending varieties also come from Oak Farm Estate Vineyard. All of the grapes are sustainably farmed and certified green under the Lodi Rules certification.

Winemaker Notes

The grapes were hand harvested at night, brought to the winery and destemmed to tank early in the morning. After a 24-hour cold soak, the must was inoculated and fermented for 10 days with daily pump-overs. The wine was then racked into French and American oak barrels (38% new) for about 10 months, then blended and aged in barrels for another 4 months before being bottled.

Composition:

78% Cabernet Sauvignon, 7% Petit Verdot, 6% Merlot, 4% Sangiovese, 3% Malbec, 2% Cabernet Franc

Vintage: 2022

Varietal: Cabernet Sauvignon

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/18/2022

Fermentation: Inoculated

Aging: French & American Oak Barrels (38% new)

TA: 6.5 g/L

pH: 3.76

Alcohol: 15%

Residual Sugar: 0.13 %

Bottling Date: 11/7/2023

Cases Produced: 3,000

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