

2023 Fiano

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

Our estate grown Fiano is bright yet delicate and balanced. On the nose it presents notes of white flowers and white peaches, while in the mouth it's citrusy with a creamy mouthfeel and aromas of vanilla and smooth oak in the end.

Vineyard Notes

Our Fiano grapes are Estate Grown. This varietal is particularly special to the owners (the Panella Family) because it originated in Avellino, Italy. Fiano seems to be a fantastic fit here on the Northwest side of our estate. The vines are trained on VSP (vertical shoot position) trellis system. Some leaf removal took place on the north side of the rows to help with air flow. A large amount of cropped was thinned (dropped on the ground) to help maintain a balance and increase flavor to the remaining fruit.

Winemaker Notes

Grapes were hand-picked in the morning and gently whole cluster pressed to a temperature controlled stainless steel tank. Next, the juice was racked and split into two tanks. One was fermented naturally (native yeast) the other was inoculated with cultured yeast. After a long cool fermentation, the wine was transferred to neutral oak barrels for a 5 month aging period on light lees with no stirring.

Vintage: 2023

Varietal: Fiano

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/15/2023

Fermentation: Both native and Inoculated

Aging: Neutral oak barrels

TA: 6.8 g/L

pH: 3.22

Alcohol: 14.5%

Residual Sugar: 0.14%

Bottling Date: 2/15/2024

Cases Produced: 578

oakfarmvineyards.com
23627 N. DeVries Rd, Lodi, CA 95242

