

# OF OAK FARM *Vineyards*



**Vintage:** 2015  
**Varietals:** Zinfandel/Primitivo, Barbera, Petite Sirah  
**Appellation:** Lodi  
**Alcohol:** 14.5%  
**TA:** 6.4 g/L  
**pH:** 3.55  
**Aging:** Predominantly French Oak  
**Fermentation:** Inoculated  
**Bottling Date:** 7/1/16  
**Cases:** 2,244

## 2015 Tievoli Lodi, California

*Note: Tievoli is "I Love it" Spelled backwards*

### Awards

Double Gold at the 2016 Harvest Challenge

### Tasting Notes

A masterful blend of Zinfandel, Barbera and Petite Sirah creates layers of black cherry, dark fruit, mocha and vanilla spice. Blended to be bold in flavor, while maintaining a balance and a smooth rich finish.

### Vineyard Notes

The grapes that go into this blend predominately come off the Estate vineyard at Oak Farm. In 2015, we really got the older vine Zinfandel on the property dialed into the level we were looking for in terms of the quality. This was also our first vintage for our estate Primitivo (the Italian version of Zinfandel, for lack of better term). The Barbera comes from Silvaspoons vineyards and the Petite Sirah from a vineyard known as the "forest lake vineyard" farmed by Round Valley Ranches, and is located 3.4 miles as the crow flies from our winery.

### Picking details

Estate Zinfandel: Picked 8/11/15  
Estate Primitivo: Picked 8/17/15  
Barbera - Silvaspoons Vineyard: Picked 9/5/15  
Petite Sirah - Forrest Lake Vineyard: Picked 9/14/15

### Winemaker Notes

All the different grapes were hand-picked in the morning and gently sorted on a vibrating sorting table, gently destemmed and transferred to a temperature controlled stainless steel tank or macro bin for cold soak for approximately two days. Must was inoculated with yeast and fermentation was done in tank with pump overs and in macro bins with punchdowns.

