

OF OAK FARM *Vineyards*

2016 Il Padrone

Lodi, California | Estate Grown



Vintage: 2016
Varietal: Zinfandel
Appellation: Lodi (Mokelumne River)
TA: 6.5 g/L
pH: 3.82
Aging: Oak Barrels (Neutral Oak)
Fermentation: Inoculated
Bottling Date: 7/1/17
Residual Sugar: 7.6%
Alcohol %: 17.93
Cases: 293

Tasting Notes

This fortified Zinfandel dessert wine has a powerful bouquet of dried fruit, caramel, and nutty vanilla. The palate is full, rich and luscious with lingering flavors of cocoa bitterness and caramelized figs. This wine is rich with layers, nicely balanced, and is very inviting on the palate.

Vineyard Notes

Orientated from east and west, these Zinfandel vines are trained on a T-trellis “California sprawl”. A great deal of care was put into pulling leaves to maximize airflow and allowed for speckled sunlight to shine through to the clusters. Soil is a sandy loam. The vineyard was sustainably farmed and certified green under Lodi Rules.

Winemaker Notes

Grapes were brought into the winery from our estate vineyard. They were then put on the vibratory sorting table where undesirable grapes, stems, and leaves were discarded. Grapes were then transferred to ferment and have a short cold soak before yeast was added to start fermentation. Part way through fermentation, high proof grape spirits were added to the fermenting juice to “arrest” or stop the fermentation. In doing this, we end up with a sweeter, dessert style wine with a 17.93% alcohol content. The wine was subsequently transferred to neutral oak barrels (no new oak was used) where it rested for until it was time to bottle it in July of the following year.

Note: 500ml bottles



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