



Vintage: 2017
Varietal: Petit Verdot
Appellation: Lodi
Sub AVA: Mokelumne River
Brix at harvest: 25.3°
TA: 5.85 g/L
pH: 3.64
Aging: Oak Barrels (26% New French oak)
Fermentation: Inoculated
Bottling Date: 7/25/19
Residual Sugar: .04%
Alcohol %: 14.5
Cases: 465

2017 Petit Verdot

Estate Vineyard | Lodi, California

Awards

- 98 Points, Double Gold Best of Class, Best of Lodi-Mokelumne River AVA at 2020 Harvest Challenge
- 95 Points, Best Petit Verdot, Double Gold at 2020 Toast of the Coast Wine Competition

Tasting Notes

Complex, elegant bold flavors, deep dark in color. Petit Verdot wine has rich flavors of blackberries, cocoa and violet with a mild smoky character with rich tannins.

Vineyards Notes

Petit Verdot is a “noble grape” that has its origins in the Southwest region of France. However, since it is a later ripening grape, it fell out of favor in its homeland of France since it would sometimes not fully ripen before the weather turned. Here in the “new world”, the climate here allows us to gain more maturity due to a more consistent growing season. Estate Vineyard to the west of our tasting room and production facility. Bilateral cordon trained into vertical shoot position (VSP). Clone 2 on 5BB rootstock. Planted in 2014, the vines are young and full of energy. Pruning and shoot thinning were done to keep cluster counts in balance, leaves were pulled on the north side of the vine as the rows oriented east to west. 2017 was the first vintage we harvested fruit from this vineyard. The vineyard is sustainably farmed and certified green under Lodi Rules.

Winemaker Notes

These grapes were shoot thinned, cluster thinned and leaves were pulled during the growing season. Grapes were hand-picked and then delivered to Oak Farm Vineyards on October 9th, 2017. Upon receiving the grapes, they were hand sorted at the winery and then de-stemmed to tank where they received a cold soak. The must was inoculated and fermentation was done in tank with regular timed pump overs. This wine was aged in 26% New French and the rest was aged in neutral oak for approximately 20 months.

