

OF OAK FARM *Vineyards*

2017 Zinfandel

Lodi, California



Vintage: 2017
Varietal: Zinfandel
Appellation: Lodi
TA: 6.2 g/L
pH: 3.79
Aging: Oak Barrels
Fermentation: Inoculated
Bottling Date: 6/18/18
Alcohol %: 15
Residual Sugar %: 0.31
Cases: 2,876

Awards

- Double Gold/Best of Class at the 2018 New Orleans International Wine Awards
- Gold at the 2018 Harvest Challenge
- Gold at the 2019 San Francisco Chronicle Wine Competition

Tasting Notes

Bold in color this Lodi Zinfandel has aromas of earthy eucalyptus and cedar. It has an elegant mouthfeel with flavors of dark fruit ending with a bright, rich, and structured finish.

Vineyards Notes

This Zinfandel comes from a few select vineyards. The two most notable are the Hohenrieder vineyard and our estate vines.

One is east of HWY 99, known as the Hohenrieder vineyard. This vineyard is just barley in the Jahant Sub AVA. It was planted in 1958 and has sandy loam soils. The vines are trained relatively tall with wide canopy. The vineyard is sustainably farmed and is certified green under Lodi Rules.

The other Zinfandel Vineyard comes from our Estate and was planted in 2012. This vineyard is located in the Mokelumne River Sub AVA and has sandy loam soils. It has a California Sprawl trellising system and is sustainably farmed and is certified green under Lodi Rules.

Winemaker Notes

The grapes were hand picked in the morning and gently sorted and destemmed. They were then transferred to a temperature controlled stainless steel tank for a cold soak. The must was inoculated and fermentation was done both in tank and with regular timed pump overs. This wine was aged for eight months in 28% New French and American oak barrels, the balance was aged in neutral oak barrels. Before bottling the two vineyard lots were combined and some Petite Sirah was added to strengthen the color and structure.