

# OF OAK FARM *Vineyards*



## 2017 Il Padrone

Lodi, California | Deaver Vineyards

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### Tasting Notes

This fortified dessert Zinfandel is a powerful wine, with aromas of black cherry, cinnamon and chocolate. The palate is full, rich and luscious with lingering flavors of cocoa bitterness and caramelized figs. Its sweetness balances the full body and the strength of the flavors which gives a big mouth-feel. The finish is long and intense.

### Vineyard Notes

The grapes that went into this wine came from Amador County were farmed by Ken Deaver. Ken's Zinfandel vines are head trained and the soil is 'Sierra loam'. The vines are essentially dry farmed, in that there is no permanent irrigation in the vineyards.

### 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 19% alcohol content. The wine was subsequently transferred to neutral oak barrels (no new oak was used) where it rested until it was time to bottle it in June of 2020.

Note: 500ml bottles

**Vintage:** 2017

**Varietal:** Zinfandel

**Appellation:** Sierra Foothills/Amador County

**TA:** 5.85 g/L

**pH:** 3.8

**Aging:** Oak Barrels (Neutral Oak)

**Fermentation:** Inoculated

**Bottling Date:** 6/23/20

**Residual Sugar:** 13.4%

**Alcohol %:** 19

**Cases:** 143

