

OF OAK FARM *Vineyards*



2018 Sangiovese

Lodi, California (Estate Grown)

Awards

- 94 Points, Platinum at the 2020 Sommelier Challenge International Wine Competition
- 91 Points, Wine Enthusiast (Published 7/1/2020)
- Gold medal at the 2019 Harvest Challenge

Tasting Notes

This delicate medium bodied Sangiovese is bright with cherry and strawberry jam aromas. We find a balance of rich flavors of spice and tobacco which leads to a clean and textured finish.

Vineyard Notes

Estate Vineyard to the west of our tasting room and production facility. Bilateral cordon trained into vertical shoot position (VSP). Clone 21 of Sangiovese was grafted onto 5BB rootstock. Planted in 2014 & 2015, 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.

Winemaker Notes

Grapes were hand-picked in the morning and gently sorted and transferred to a temperature controlled stainless steel tank for cold soak. Fermentation was managed with regular punch downs or pump overs. Aged in oak barrels (10% new French oak).

Vintage: 2018
Varietal: Sangiovese
Appellation: Lodi (Mokelumne River)
Harvest Date: 10/1/18
TA: 6.7 g/L
pH: 3.34
Aging: Oak Barrels (10% new French oak)
Fermentation: Inoculated
Bottling Date: 7/25/19
Alcohol %: 15
Cases: 499

