



2018 Sauvignon Blanc

Estate Grown | Lodi, California

Awards

95 Points, Double Gold at the 2020 American Fine Wine Competition

Tasting Notes

Fragrances of white peach and citrus blossom followed by a fresh acidity and dry finish. This wine carries a bit more weight on the palate than your typical Sauvignon Blanc. It finishes light and elegant.

Vineyard Notes

On the North-Eastern side of our property, you will find these Sauvignon Blanc vines in their sandy loam soil home. The vineyard is orientated at an angle to provide as much evenly balanced sunlight as possible. We chose to utilize Clone 1, the same Sauvignon Blanc clone that put New Zealand on the map. This site allows for the grapes to not stress and fully mature, creating a fresh, citrusy and fruit forward Sauvignon Blanc.

We picked the vineyard 3 times at various stages of ripeness to try to capture all the complexity the vineyard had to offer.

Winemaker Notes

Grapes were hand picked in the morning and gently whole cluster pressed to a temperature controlled stainless steel tank. The juice was racked and fermented in tank. After a long fermentation, the wine was aged on light lees in French Oak barrels (approx 12.8% new oak).

Vintage: 2018

Varietal: Sauvignon Blanc

Appellation: Lodi (Mokelumne River AVA)

Harvest Date: 8/15/18, 8/22/18, 8/28/18

TA: 7.95 g/L

pH: 3.38

Aging: Oak Barrels (12.8% new French oak)

Fermentation: Inoculated

Bottling Date: 02/19/19

Alcohol %: 13.7

Residual Sugar %: 0.37

Cases: 801

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