

OF OAK FARM *Vineyards*

2018 Tievoli | Red Blend Lodi, California



Vintage: 2018
Varietal: 66% Zinfandel, 8% Primitivo, 18% Barbera, and 8% Petite Sirah
Vineyards: Hohenrieder 66%, Estate 44%
Appellation: Lodi (Jahant and Mokelumne River Sub AVAs)
Harvest Dates: 9/10/18 (Old Vine Zin), 9/22/18 (Primitivo), 9/28/18 (Barbera and Petite Sirah)
Fermentation: Inoculated
Aging: 8 months in French and American oak
TA: 6.2 g/L
pH: 3.76
Alcohol: 14.5%
Residual Sugar: 0.37%
Bottling Date: 6/28/19
Cases Produced: 8,105

Awards

93 Points, Gold - 2020 West Coast Wine Competition
Gold - 2020 San Francisco Chronicle Wine Competition
90 Points - Gold from the 2019 Sommelier Challenge International Wine Competition
90 Points - Gold from Blue Lifestyle/Anthony Dias Blue
90 Points, Gold - 2020 Monterey International Wine Competition

Tasting Notes

This blend of Zinfandel, Primitivo, Barbera, and Petite Sirah creates layers of complexity with flavors of dark fruits and vanilla spice. It is bold in flavor but maintains a balanced and smooth finish.

Vineyard Notes

This unique blend contains four different grape varieties all grown in Lodi. Aside from the Old Vine Zinfandel, the source of these grapes is our Estate property. Zinfandel is the backbone of this blend, followed by Primitivo, Barbera and Petite Sirah. The Zinfandel comes from the Hohenrieder vineyard, which was planted in 1964. This vineyard has both head-trained and California T-trellis trained vines. The vines are rather tall and need very little thinning due to their age. The ground is sandy loam with light clay. This Zinfandel brings the fruitiness to this wine with aromas of blackberry jam and fresh strawberries. Primitivo, Clone 3 planted in 2012, is to the west of our tasting room and production facility. It is bilateral cordon trained into T-trellis "California sprawl". This Primitivo adds earthiness to the wine, bringing the spices and earth floor notes. The Barbera is from our Estate property and is on a vertical shoot position trellis system. The Barbera is a key variety to this wine because it adds the acidity backbone. It helps brighten the wine and smooth it out. Lastly, the Petite Sirah is on special rootstock to maintain a lower vigor and trained to a vertical shoot position trellis system.

Winemaker Notes

All the different grapes were hand-picked in the morning and then gently sorted and de-stemmed. Then, they were transferred to individual temperature controlled stainless steel tanks for a cold soak. The must was inoculated with yeast and fermentation was done in tank with regular timed pump overs. The lots were then combined and aged for 8 months in French and American oak before being bottled.

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