

2019 Barbera

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Awards

93 Pts, Gold - Sommelier Challenge Intl Wine Competition
Double Gold - Concours D'Vin (SommCon) Wine Competition

Tasting Notes

Floral aromas intertwined with flavors of bright cherry and leather. On the palate, the medium tannins are supported by aromas of sour cherries and spices that develop in a soft yet somewhat bright finish.

Vineyard Notes

Grapes were sourced for this wine came from our estate vineyard, planted in 2014. Clone 5 on 5BB rootstock. The vineyard is located to the northwest of our tasting room and production facility in the Mokelumne river sub AVA of Lodi. Cultural practices in the vineyards are consistent in that they are all shoot thinned, crop thinned, leaves pulled on the north side of the vine and are trained on a vertical shoot position trellis system.

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 pump overs approximately 3 times per day. Aged in French (30% new) oak barrels for approximately 20 months.

Vintage: 2019

Varietal: Barbera

Appellation: Lodi (Mokelumne River)

Brix at Harvest: 26.3

Fermentation: Inoculated

Aging: Oak Barrels, French (30% new) for 20 months

TA: 7.35 g/L

pH: 3.34

Alcohol: 14.5%

Residual Sugar: 0.07%

Bottling Date: 5/6/2021

Cases Produced: 685

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