

# OF OAK FARM *Vineyards*

## 2019 Chardonnay Lodi, California

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**Vintage:** 2019

**Varietal:** Chardonnay

**Appellation:** Lodi

**pH:** 3.49

**TA:** 6 g/L

**Aging:** French Oak Barrels (23% new) for approximately 10 months

**Fermentation:** Tank, Barrel / Inoculated

**Malolactic Fermentation:** 100% Completed

**Bottling Date:** 4/30/2020

**Residual Sugar:** 0.35%

**Alcohol %:** 14

**Cases Produced:** 1,048

### Awards

- 92 Points Gold at the 2020 Sommelier Challenge International Wine Competition
- 91 Points, Gold at the 2020 Sunset International Wine Competition
- 91 Points, Gold at the 2020 Critic's Challenge International Wine Competition
- Gold at the San Francisco International Wine Competition

### Tasting Notes

This wine is lemon in color with complex aromas of ripe pear, butter-scotch, and herbal notes. The palate is full bodied with lemon, vanilla, and oak on the entry. This wine has a full creamy mid-palate with balanced acidity and savory elements. The finish is long with lemon curd and oak, and a cleansingly chalky texture that balances the wines ripe fullness.

### Vineyard

Fruit comes from Mohr-Fry Ranches located in the Mokelumne River sub AVA. Dirt is sandy Tokay loam. Farming is certified green and sustainable under Lodi Rules.

### 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 two separate lots, each lot represent their respective vineyard. Both stainless steel and oak barrels were used in fermentation. Fermentation began in tank and was transferred to barrel to finish fermentation. Each lot was kept cool for a long fermentation. All of the wine were aged in French Oak barrels, approximately 23% of the barrels were new. All the wine went through malolactic fermentation. The two lots were combined prior to bottling to create a beautiful complex wine.

### About the Grower

The agricultural history of the Mohrs and Frys extends back to the year 1855 where Cornelius Mohr left his current job to start farming diversified row crops including tomatoes, sugar beets, and wheat in Mt. Eden. Cornelius Mohr's grand-daughter Marian Mohr married Jeryl R. Fry Sr. They both extended the farming operation to the San Joaquin County in 1955. In 1965 the Mohr- Fry family purchased Block 417 from JJ Mettler. Today, Fifth Generation, Bruce Fry, now farms and harvests Block 417 along with several hundred other acres and 12 other varieties of grapes. In 2016 Jerry and Bruce fry won Grower of the Year from the California Association of Wine Grape Growers.



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