

OF OAK FARM *Vineyards*

2019 Chardonnay Lodi, California | Estate Grown



Tasting Notes

Lemon in color, with aromas of, yellow apples, lemon custard, honey, and white floral notes. The palate dry and nearly full bodied. It shows flavors of ripe lemon, peach, savory chamomile and lemongrass. The palate leads to a fresh, lingering finish that is balanced and complex.

Vineyard

This Chardonnay comes from a small 1.5 acre vineyard located on our estate. The vines were planted in 2014 using a vertical shoot trellis system. We selected clone 70 (French 96) for its reputation for overall quality. Shoot thinning, cluster thinning and leaf pulling was done throughout the harvest to give these grapes the best chance possible to produce fantastic flavors.

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 the lot was split into several barrel groups. Approximately 30% was fermented using “native” yeast present in the grapes or in the winery. Beyond that, there were three different commercial yeast selections to bring out different attributes that would contribute to an overall complex wine. Lees were stirred in the barrels approximately every three weeks. Nothing was added to encourage malolactic fermentation. The wine stayed in neutral oak barrels for 10 months.

Vintage: 2019

Varietal: Chardonnay

Appellation: Lodi (Mokelumne River)

pH: 3.45

TA: 6.75 g/L

Aging: 100% neutral oak barrels for 10 months

Fermentation: Tank, Barrel Native / Inoculated

Bottling Date: 4/30/20

Residual Sugar: 0.26%

Alcohol %: 13.3

Cases Produced: 445

