

# 2019 Il Padrone

Amador County, California



OAK FARM  
VINEYARDS



## Tasting Notes

This fortified dessert Zinfandel is a powerful wine, with notes of toasted bread and graham crackers. There are notes of mixed berries intertwined with chocolate, caramel and honey aromas. It's a full body wine, sweet and bold, that ends with a long and persistent finish.

## Vineyard Notes

The grapes that went into this wine came from the Vista Cecilia vineyard in Amador County and were farmed by Josh Lyman. The vines are head trained and the soil is 'Sierra loam'. Elevation is approximately 1,430 ft. Soil is red, clay, loamy and slightly rocky. Warm days and cool nights are typical of this region during the growing season.

## Winemaker Notes

Grapes were brought into the winery from our estate vineyard. They were then put on the vibratory sorting table where undesirable grapes, stems, and leaves were discarded. Grapes were then transferred to ferment and have a short cold soak before yeast was added to start fermentation. Part way through fermentation, high proof grape spirits were added to the fermenting juice to "arrest" or stop the fermentation. In doing this, we end up with a sweeter, dessert style wine with a 19.5% alcohol content. The wine was subsequently transferred to neutral oak barrels (no new oak was used) where it rested for until it was time to bottle it in July of 2022.

**Vintage:** 2019

**Varietal:** Zinfandel

**Appellation:** Amador County

**Harvest Dates:** 9/25/2019

**Fermentation:** Inoculated

**Aging:** Neutral Oak Barrels

**TA:** 6.6 g/L

**pH:** 3.68

**Alcohol:** 19.5%

**Residual Sugar:** 13.8%

**Bottling Date:** 7/21/2022

**Cases Produced:** 375

**500 ml bottles**

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