

OF OAK FARM *Vineyards*



2019 Rosé (Sangiovese & Barbera)

Estate Grown

Mokelumne River | Lodi Appellation

Tasting Notes

This dry Italian style rosé bursts with fruity aromas of cherry, bright strawberry and lemon. It is a refreshing and lively wine balanced by a mouth-watering acidity and a lingering tropical finish.

Vineyard Notes

The advantage of having your own vineyard is have the ability to control how the vineyard is managed. In the case here, we do the practices we feel create the best possible fruit able to come from the vineyards. It is shoot thinned, crop thinned, and leaves are pulled. Aaron Shinn manages our vineyard and complies with all winemakers suggestions. It is within the Mokelumne River Sub AVA of the Lodi Appellation. Soil is a somewhat sandy well drained soil, cool windy environment. The vines are trellised along a vertical shoot position system.

Winemaking Notes

This Estate Rosé was a saignée of both the Sangiovese and Barbera. Saignée means that the wine was hand picked for a red program and the bleed off from the sorting table was taken and treated like a white wine with a cold settling and a long cold fermentation. The juice was racked and fermented in a stainless steel tank. After a long cool fermentation to preserve aromas, the wine was racked and held cold until it could be finished for an early bottling to maintain freshness and liveliness.

Vintage: 2019

Grape Varietals: Sangiovese (50%) Barbera (50%)

Appellation: Mokelumne River | Lodi Appellation

Vineyard: Estate Grown

TA: 7.65 g/L

pH: 3.04

Harvest Date: 9/4/2019

Aging: Stainless Steel Tank

Fermentation: Inoculated

Bottling Date: 12/4/19

Residual Sugar: 0.48%

Alcohol %: 12.32

Cases: 593

