



2019 Sauvignon Blanc

Estate Grown | Lodi, California

Tasting Notes

This Sauvignon Blanc captures fruity aromas of citrus, mango, and a touch of lime mixed with earthy characteristics like freshly cut grass and hay. On the palate, these citrus notes are complimented by tropical fruit flavors of guava and passion fruit. The wine is balanced with crisp acidity and juicy flavors with a lingering finish.

Vineyard Notes

The estate property vineyard from the Lodi Appellation make up the grapes sourced for this wine. On the northeastern side of our property, you will find the Estate Sauvignon Blanc grapes in sandy loam soils. This certified and sustainable vineyard located in the Mokelumne River sub AVA is oriented at an angle to provide as much evenly balanced sunlight as possible. This site allows for the grapes to not be stressed and to fully mature creating a fresh, citrus and fruit forward Sauvignon Blanc.

Winemaker Notes

These grapes were harvested in two separate picks, about a week apart, in order to achieve different ripeness levels. The first pick captures more pyrazines, while the second pick captures more esters and thiols. All of the picks were hand-picked and gently whole cluster pressed to a temperature controlled stainless steel tank. The juice was racked, commercial yeast was added, and the juice was then fermented to dryness. After a long 24 day fermentation, the wine was racked again and held cold in tank until the bottling.

Vintage: 2019
Varietal: Sauvignon Blanc
Appellation: Lodi (Mokelumne River AVA)
Harvest Date: 8/21/19, 8/26/19
TA: 6 g/L
pH: 3.34
Aging: Stainless steel
Fermentation: Inoculated
Bottling Date: 07/27/2020
Alcohol %: 13
Residual Sugar %: 0.28
Cases: 225

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