

OF OAK FARM *Vineyards*

2019 Sauvignon Blanc

Lodi, California



Vintage: 2019
Varietal: 100% Sauvignon Blanc
Vineyards: 50% Estate, 50% Mohr-Fry
Appellation: Lodi (Mokelumne River sub
AVA)
Harvest Dates: 8/21/19, 8/26/19, 8/22/2019
Fermentation: Inoculated
Aging: Stainless Steel
TA: 6.1 g/L
pH: 3.35
Alcohol: 13%
Residual Sugar: 0.53%
Bottling Date: 12/4/19
Cases Produced: 3,525

Awards

94 Points, Double Gold - 2020 Toast of the Coast Wine Competition
91 Points, Gold - Beverage Tasting Institute
90 Points, Gold - 2020 Winemaker Challenge International Wine
Competition

Tasting Notes

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

Vineyard Notes

Two vineyards 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. The other grapes are sourced by another certified sustainable vineyard grown by Bruce Fry from Mohr-Fry Ranches, located in the Mokelumne river sub AVA as well. These vines are oriented east to west in flat sandy loam soil. This vineyard is not trellised and helps to capture the earthiness in this wine. It adds aromas like freshly cut grass and pyrazines like dried herbs and green pepper. These vineyards combined together help to round out the aromas and mouthfeel, leaving a more complex and interesting wine in the overall product.

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 early bottling in December to maintain freshness and liveliness.

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