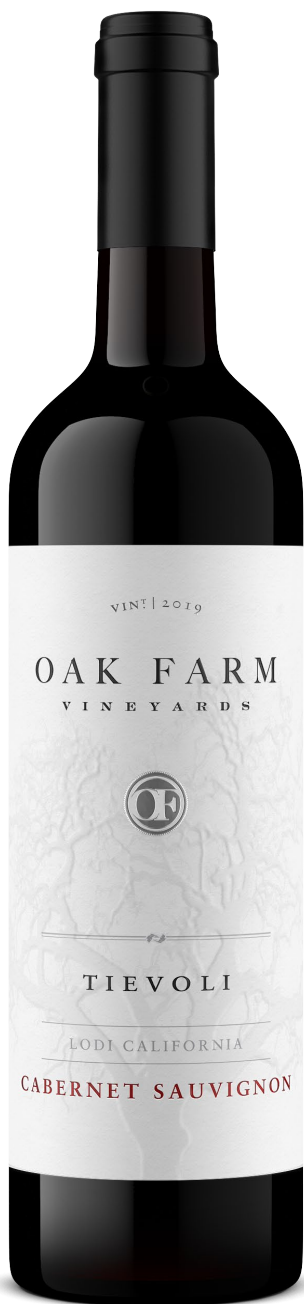


OF OAK FARM *Vineyards*

2019 Tievoli Cabernet Sauvignon Lodi, California



Vintage: 2019
Varietal: 77% Cabernet Sauvignon, 23% Petite Sirah
Vineyards: 86% Estate, 14% Shinn Farms
Appellation: Lodi (Mokelumne River)
Harvest Dates: 10/08/19, 10/16/19, 9/24/19
Appellation: Lodi
Fermentation: Inoculated
Aging: 20 months in 30% new American and French Oak
TA: 6.3 g/L
pH: 3.68
Alcohol: 15.1%
Residual Sugar: 0.16%
Bottling Date: 3/08/2021
Cases Produced: 2,888

Tasting Notes

Deep garnet in color, this Cabernet Sauvignon is composed of complex aromas of black currant, blueberry, cedar, and floral characteristics. The wine is full bodied with echoing aromas on the palate. The finish is abundant in textured tannins, yet smooth and velvety.

Vineyard Notes

These Cabernet Sauvignon grapes come from 2 different vineyards in the Lodi Region. The first is our Estate vineyard in the Mokelumne River sub AVA. This vineyard surrounds our tasting room and production facility with the vines trained onto a vertical shoot position trellis system. This trellis system helps keep the vines balanced and helps all of the grapes achieve optimal ripeness. Pruning and shoot thinning were done to keep cluster counts in balance, leaves were pulled on the north side of the vine as the rows are oriented east to west. This helps wind and light touch all areas of the cluster. This Cabernet Sauvignon vineyard is managed so that we receive total ripeness giving dark fruits characteristics of black currant and blackberry. It also shows earthiness and tobacco characteristics. The second vineyard in this Cabernet Sauvignon is from Shinn Farms. This vineyard is also located in the Mokelumne River sub AVA and helps give this wine an earthy undertone. We blended these two vineyards with 23% Petite Sirah in this wine to help strengthen the color and help increase the body and mouthfeel of this Cabernet Sauvignon. This Petite Sirah comes from our Estate Vineyard as well.

Winemaker Notes

These 3 different lots of grapes were hand-picked in the morning and then gently hand sorted and de-stemmed. They were then transferred to individual temperature controlled stainless steel tank for a cold soak. The must was inoculated with yeast and fermentation was done in tank with regularly timed pump overs. The lots were then combined and aged for 20 months in approximately 30% new American and French Oak.

