

2020 Primitivo

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

Aromas of black fruit, leather-earthiness and dried plums. It has a mild smokiness and a big mouth-feel that balance red fruit and round tannins. All of these layers lead to a full bodied and structured wine.

Vineyard Notes

This Vineyard on our estate is to the west of our tasting room and production facility. Bilateral cordon trained into, T-trellis "California sprawl." Clone 3 on 039-16 rootstock. Planted in 2012, the vines are young and full of energy. 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 oriented east to west. 2016 was the first vintage we harvested fruit from this vineyard. This vineyard is certified green and sustainable under Lodi Rules.

Winemaker Notes

These grapes were shoot thinned, cluster thinned and leaves were pull during the growing season. Grapes were hand-picked and then delivered to Oak Farm Vineyards on September 9th, 2020. Upon receiving the grapes, they were hand sorted at the winery and then de-stemmed to tank where they received a cold soak. The must was inoculated and fermentation was done in tank with regular timed pump overs. This wine was aged in 40% both new American & French oak barrels. The remainder was aged in neutral oak barrels.

Vintage: 2020

Varietal: Primitivo

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/9/2020

Brix at Harvest: 26

Fermentation: Inoculated

Aging: French & American Oak Barrels (40% new)

TA: 5.8 g/L

pH: 3.82

Alcohol: 15%

Residual Sugar: 0.28%

Bottling Date: 8/31/2021

Cases Produced: 472

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