



## 2020 Sauvignon Blanc

Estate Grown | Lodi, California

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### 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 middle August, when the level of ripeness combined with the sugar level and the acidity were at the perfect status. The grapes 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 23 days fermentation, the wine was racked again into stainless steel barrels to maintain freshness and liveliness. The Estate Sauvignon Blanc aged for 8 months and then bottled in May 2021.

**Vintage:** 2020  
**Varietal:** Sauvignon Blanc  
**Appellation:** Lodi (Mokelumne River AVA)  
**Harvest Date:** 8/14/20  
**TA:** 8.1 g/L  
**pH:** 3.41  
**Aging:** Stainless steel  
**Fermentation:** Inoculated  
**Bottling Date:** 05/06/2021  
**Alcohol %:** 13  
**Residual Sugar %:** 0.22  
**Cases:** 396

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