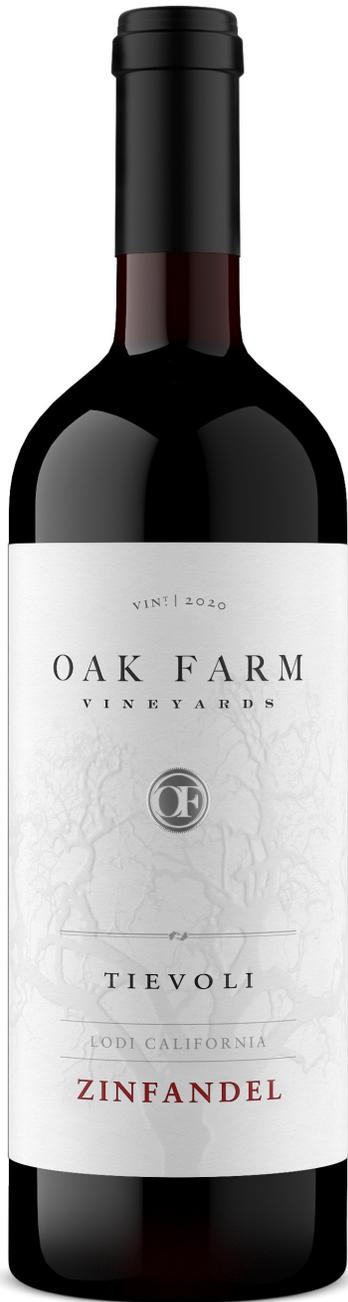


OF OAK FARM *Vineyards*

2020 Tievoli - Zinfandel Lodi, California



Awards

94 Pts, Platinum - 2022 Monterey International Wine Competition
94 Pts, Gold - 2022 Los Angeles Invitational Wine & Spirits Challenge
Double Gold - 2022 Hilton Head Wine & Food Competition

Tasting Notes

This Zinfandel is bold in color and has aromas of ripe blueberry, raspberry and white pepper. The smooth mouthfeel has flavors of eucalyptus, mushrooms and licorice that enhances its velvety and soft finish.

Vineyard Notes

This Zinfandel comes from two different vineyards. The first making up 50% of the Zinfandel in this blend is Hohenrieder Vineyard. Hohenrieder Vineyard is east of Highway 99 and it belongs to the Jahant sub AVA. It was planted in 1964 and has sandy loam soils. This vineyard is responsible for the eucalyptus and fruity characteristics in this wine. The second vineyard is Mohr-Fry Vineyard which makes up 30% of the Zinfandel in this wine. This vineyard, planted in 1944, is head trained and it's situated in the Mokelumne River sub AVA. It is responsible for the earthy notes in this Zinfandel. The 13% Petite Sirah and 6% Primitivo comes from the Oak Farm Estate Vineyard. These varieties help to increase the color, mouthfeel and structure of the Zinfandel.

Winemaker Notes

All of these grapes were hand picked from 3 separate vineyards in the morning and then gently hand sorted and de-stemmed. They were then transferred to a temperature controlled stainless steel tank for a cold soak. The must was then inoculated and fermentation was done in tank with regular timed pump overs. The wine was then pressed and transferred to oak barrels where it received 9 months of aging. It was aged in 30% new French and American Oak and the remaining barrels were neutral oak. Before bottling, the two vineyards of Zinfandel were combined with some Petite Sirah and Primitivo.

Vintage: 2020

Varietal: 81% Zinfandel, 13% Petite Sirah, 6% Primitivo

Appellation: Lodi (Mokelumne River, Jahant)

Harvest Dates: 09/04/2020, 08/21/2020, 09/09/2020

Appellation: Lodi

Aging: 9 months in 30% new American & French Oak

TA: 6 g/L

pH: 3.75

Alcohol: 15 %

Residual Sugar: 0.40%

Bottling Date: 6/15/2021

Cases Produced: 785

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