

OF OAK FARM *Vineyards*

2021 Chardonnay

Lodi, California

Awards

90 Pts, Gold - 2022 Toast of the Coast Wine Competition

Tasting Notes

This Chardonnay is delicate on the nose, with aromas of pear, vanilla flower and hazelnut. The mouthfeel is rich with flavor of lemon on the entry, which then evolves into more complex and creamy flavors of butterscotch and nutmeg. The finish is vibrant and persistent.

Vineyard Notes

The grapes sourced for this wine come from Forest Lake Vineyard. This vineyard is certified sustainable following the Lodi Rules and it's located a few miles northeast of Oak Farm Property. It has a vertical shoot position trellis system and minimal leaves were pulled to allow air throughout the vineyard and vines, but does not sunburn the berries. This vineyard is warm during the day to help develop and ripen the berries, but cools down at night which helps maintain balance and preserve acidity.

Winemaker Notes

This 2021 Chardonnay was harvested early in the morning from Forest Lake Vineyards in the Mokelumne River Sub AVA. The grapes were quickly whole-cluster pressed upon arrival to the winery. 48 hours later the juice was racked into a stainless-steel tank where the fermentation started. Towards the end of the fermentation, the wine was transfer into French oak (25% new oak) and into a stainless steel tank (stainless steel tank allows our Chardonnay to maintain a certain freshness and liveliness that balances perfectly the structure and complexity given by the oak aging). The wine proceeded to go through full malolactic fermentation and lees stirring was done every 3 weeks to build a creamy and complex mouthfeel.



Vintage: 2021

Varietal: Chardonnay

Appellation: Lodi

pH: 3.63

TA: 5.3 g/L

Aging: French Oak (25% new)

Fermentation: Tank, Barrel / Inoculated

Malolactic Fermentation: Yes (partial)

Bottling Date: 2/14/2022

Residual Sugar: 0.31%

Alcohol %: 14.5

Cases Produced: 4,060

