

OF OAK FARM *Vineyards*



Vintage: 2021
Varietal: Fiano
Appellation: Lodi (Mokelumne River AVA)
Harvest Date: 8/31/2021
TA: 6.0 g/L
pH: 3.35
Aging: Neutral oak barrels
Fermentation: Both natural & Inoculated
Bottling Date: 2/15/2022
Alcohol %: 14.5
Residual Sugar %: 0.26
Cases: 562

2021 Fiano

Estate Grown | Lodi, California

Awards

94 Pts, Platinum at the 2022 Winemaker's Challenge
94 Pts, Platinum at the 2022 Critic's Challenge
92 Pts, Gold at the 2022 Sunset International Wine Challenge
90 Pts, Gold at the 2022 OC Fair Commercial Wine Comp

Tasting Notes

This white wine has aromas of citrus blossoms, nectarine and even hints of pineapple. On the palate, there is a bit of peach flavor and some notes of vanilla, with a finish of lemon zest and ginger. This Southern Italian variety has a rich mouthfeel and an elegant, lingering finish.

Vineyard Notes

Our Fiano grapes are Estate Grown. This varietal is particularly special to the owners (the Panella Family) because it originated in Avellino, Italy. Inland from Naples, this southern Italian province is where the Panella family comes from. Lodi shares some similarities with Southern Italy when it come to climate, and as a result, Fiano seems to be a fantastic fit here on the Northwest side of our estate. The vines are trained on VSP (vertical shoot position) trellis system. Some leaf removal took place on the north side of the rows to help with air flow. A large amount of cropped was thinned (dropped on the ground) to help maintain a balance and increase flavor to the remaining fruit.

Winemaking Notes

Grapes were hand-picked in the morning and gently whole cluster pressed to a temperature controlled stainless steel tank. Next, the juice was racked and split into two tanks. One was fermented naturally (native yeast) the other was inoculated with cultured yeast. After a long cool fermentation, the wine was transferred to neutral oak barrels for a 5 month aging period on light lees with no stirring.

