

2021 Chardonnay

Mohr-Fry Ranches | Lodi, California



OAK FARM
VINEYARDS



Awards

92 Pts, Gold - 2023 San Diego International Wine Challenge

Tasting Notes

Aromas of vanilla, butterscotch and toasted graham crackers. On the palate, creamy and buttery, which leads to a round finish.

Vineyard Notes

The grapes sourced for this wine come from Mohr-Fry Vineyard. This is located about 7 miles south from Oak Farm Winery in the Mokelumne River sub AVA. This vineyard has a vertical shoot position trellis system and is characterized by a Tokay sandy soil. Some leaves were pulled to allow airflow through the vineyard, but enough leaves were left on the vines to provide sunburn protection for the berries. This vineyard is warm during the day and cold at night, and this diurnal shift really helps the berries develop and ripen while maintaining a good balance with acidity.

Winemaker Notes

The 2021 Mohr-Fry Chardonnay was hand-harvested early in the morning and quickly whole cluster pressed to a temperature controlled stainless steel tank. After 2 days cold soak, the wine was racked, inoculated with yeast and then racked again into barrels to ferment. Malolactic fermentation went 80% through and that, plus the oak, helped the wine to have a rounder body and a bigger structure. This wine aged in new French oak barrels (33%) for 10 months before being bottled.

Vintage: 2021

Varietal: Chardonnay

Appellation: Lodi (Mokelumne River)

Harvest Dates: 8/24/2021

Fermentation: Inoculated

Aging: French Oak Barrels (33% new)

TA: 5.6 g/L

pH: 3.64

Alcohol: 14.7%

Residual Sugar: 0.32%

Bottling Date: 6/2/2022

Cases Produced: 700

oakfarmvineyards.com
23627 N. DeVries Rd, Lodi, CA 95242

