

OF OAK FARM *Vineyards*



2021 Rosé (Estate Grown)

Mokelumne River | Lodi Appellation

Tasting Notes

This dry Italian Stlye Rosé presents aromas of roses, peach and citrus notes. It is fresh and lively in the mouth, with strawberry, cherry and tropical flavors that linger in the bright and persistent finish.

Vineyard Notes

The advantage of having your own vineyard is have the ability to control how the vineyard is managed. In the case here, we do the practices we feel create the best possible fruit able to come from the vineyards. This Sangiovese and Barbera come from our Estate vineyard. Our Estate vineyard was planted in 2015 and is all vertical shoot positioned for the trellising system. This vineyard we produce top quality by spur thinning, bud thinning, fruit thinning and leaf pulling. All of these steps help to lower our yields per acre and increase overall vine balance and ripeness. This is a certified sustainable vineyard. It is within the Mokelumne River Sub AVA of the Lodi Appellation. Soil is a somewhat sandy well drained soil, cool windy environment.

Winemaking Notes

These grapes were hand picked in the morning and then gently sorted and destemmed to tank. After destemming the grapes, we pulled out 10% of the juice from the racking valve. This process is called saignée, which is where the pink juice is removed, transfered to a new tank and then fermented separately from the rest of the lot of juice. The juice was inoculated and had a cold and long fermentation. Once fermentation was complete after 23 days, the wine was racked and held cold until an early bottling in February to maintain freshness and liveliness.

Vintage: 2021

Grape Varietals: 57% Estate Barbera, 26% Estate Sangiovese, 17% Estate Primitivo

Appellation: Mokelumne River | Lodi Appellation

Vineyard: Estate Grown

TA: 6.6 g/L

pH: 3.34

Harvest Date: 9/16/2021

Aging: Stainless Steel Tank

Fermentation: Inoculated

Bottling Date: 2/15/2022

Residual Sugar: 0.16%

Alcohol %: 14

Cases: 429

