

2021 Sangiovese

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Awards

94 Pts, Double Gold - 2024 American Fine Wine Competition
Double Gold - 2024 Hilton Head Food and Wine Festival Wine Competition

Tasting Notes

This dry Sangiovese wine is medium-light in body. It presents aromas of tomato leaves, dry cherries and cooking spices such as cloves, and it ends with a bright finish.

Vineyard Notes

Estate Vineyard to the west of our tasting room and production facility. Bilateral cordon trained into vertical shoot position (VSP). Clone 23 of Sangiovese was grafted onto 5BB rootstock. Planted in 2014 & 2015, the vines are young and full of energy. Pruning and shoot thinning were done to keep cluster counts in balance, leaves were pulled on the north side of the vine as the rows oriented east to west. 2017 was the first vintage we harvested fruit from this vineyard.

Winemaker Notes

Grapes were hand-picked in the morning and gently sorted and transferred to a temperature controlled stainless steel tank for cold soak. Fermentation was managed with regular punch downs or pump overs. Aged in oak barrels (18% new French oak).

Vintage: 2021

Varietal: Sangiovese

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/14/2021

Fermentation: Inoculated

Aging: French Oak Barrels (18% new)

TA: 5.5 g/L

pH: 3.62

Alcohol: 14.5%

Residual Sugar: 0.06%

Bottling Date: 5/10/2023

Cases Produced: 542

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