

2022 Chardonnay

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Awards

91 Pts, Gold - 2024 American Fine Wine Competition

Tasting Notes

Bright on the palate and light in tannins, Oak Farm Estate Chardonnay presents aromas of yellow peach, apricot, vanilla beans and honey. The finish is soft and silky.

Vineyard Notes

This Chardonnay comes from a small 1.5 acre vineyard located on our estate. The vines were planted in 2014 using a vertical shoot trellis system. We selected clone 70 (French 96) for its reputation for overall quality. Shoot thinning, cluster thinning and leaf pulling was done throughout the harvest to give these grapes the best chance possible to produce fantastic flavors.

Winemaker Notes

The 2022 Chardonnay (Estate Grown) was hand-harvested early in the morning and quickly whole cluster pressed to a temperature controlled stainless steel tank. After two days, the juice was racked into a new tank and inoculated with yeast. The wine was fermented in tank before being transferred to 9% new French barrels and the rest in neutral oak barrels. Malolactic fermentation took place to help with the body and structure of this wine. This wine aged in neutral barrels for 10 months before being bottled.

Vintage: 2022

Varietal: Chardonnay

Appellation: Lodi (Mokelumne River)

Harvest Dates: 8/18/2022

Fermentation: Inoculated

Aging: French Oak Barrels (9% new)

TA: 5.0 g/L

pH: 3.69

Alcohol: 14%

Residual Sugar: 0.2%

Bottling Date: 6/14/2023

Cases Produced: 504

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