

2022 Fiano

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

Aromas of citrus fruit tree in bloom and white flowers. It has notes of citrus, peach, 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. 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.

Winemaker 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.

Vintage: 2022

Varietal: Fiano

Appellation: Lodi (Mokelumne River)

Harvest Dates: 8/29/2022

Fermentation: Both native and Inoculated

Aging: Neutral oak barrels

TA: 6.1 g/L

pH: 3.37

Alcohol: 14.5%

Residual Sugar: 0.27%

Bottling Date: 2/16/2023

Cases Produced: 732

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