₹OAK FARM Vineyards

# **2018 Petit Verdot** Estate Vineyard | Lodi, California

#### Awards

92 Points, Gold - OC Fair Commercial Wine Competition91 Points, Gold - Winemaker Challenge International Wine Competition

#### **Tasting Notes**

Complex, elegant bold flavors, deep dark in color. Petit Verdot wine has rich flavors of blackberries, lilac and violet with a mild smoky character. It is rich in tannins with a dry finish.

### Vineyards Notes

Petit Verdot is a "noble grape" that has it's origins in the Southwest region of France. However, since it is a later ripening grape, it fell out of favor in it's homeland of France since it would sometimes not fully ripen before the weather turned. Here in the "new world", the climate here allows us to gain more maturity due to a more consistent growing season. Estate Vineyard to the west of our tasting room and production facility. Bilateral cordon trained into vertical shoot position (VSP). Clone 2 on 5BB rootstock. Planted in 2014, 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. The vineyard is sustainably farmed and certified green under Lodi Rules.

## Winemaker Notes

These grapes were shoot thinned, cluster thinned and leaves were pull during the growing season. Grapes were hand-picked and then delivered to Oak Farm Vineyards on October 8th, 2018. Upon receiving the grapes, they were hand sorted at the winery and then de-stemmed to tank where they received a cold soak. The must was inoculated and fermentation was done in tank with regular timed pump overs. This wine was aged in 40% New French and American oak and the rest was aged in neutral oak for approximately 20 months.





Vintage: 2018 Varietal: Petit Verdot Appellation: Lodi Sub AVA: Mokelumne River Brix at harvest: 25.0° TA: 6.45 g/L pH: 3.74 Aging: Oak Barrels (40% New French & American oak) Fermentation: Inoculated Bottling Date: 7/28/20 Residual Sugar: .01% Alcohol %: 14.5 Cases: 467