OF OAK FARM Dineyards



Vintage: 2019 Varietal: Primitivo Appellation: Lodi

Sub AVA: Mokelumne River

Brix at harvest: 25.3

TA: 6.75 g/L **pH:** 3.69

Residual Sugar: 0.09% Aging: Oak Barrels Fermentation: Inoculated Bottling Date: 7/27/20 Alcohol %: 14.5

Cases: 675

2019 Primitivo

Estate Vineyard | Lodi, California

Awards

- 95 Points, Double Gold from the 2020 San Francisco International Wine Competition
- 93 Points from Blue Lifestyle (Anthony Dias Blue)

Tasting Notes

This dark in color Estate Primitivo has captivating aromas of black fruit, leather-earthiness and dried plums. It has a mild smokiness and a big mouth-feel that balance red fruit and round tannins. All of these layers lead to a full bodied and structured wine.

Vineyards Notes

Estate Vineyard to the west of our tasting room and production facility. Bilateral cordon trained into, T-trellis "California sprawl." Clone 3 on 039-16 rootstock. Planted in 2012, 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. 2016 was the first vintage we harvested fruit from this vineyard.

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 September 14th, 2019. 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 30% both new American & French oak barrels. The remainder was aged in neutral oak barrels.

