

2021 Fiano

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Awards

94 Pts, Platinum at the 2022 Winemaker's Challenge
94 Pts, Platinum at the 2022 Critic's Challenge
92 Pts, Gold at the 2022 Sunset International Wine Challenge
90 Pts, Gold at the 2022 OC Fair Commercial Wine Comp

Tasting Notes

Aromas of citrus blossoms, nectarine and even hints of pineapple. On the palate, there is a bit of peach flavor and some notes of vanilla, with a finish of lemon zest 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: 2021

Varietal: Fiano

Appellation: Lodi (Mokelumne River)

Harvest Dates: 8/3/2021

Appellation: Lodi

Fermentation: Both native and Inoculated

Aging: Neutral oak barrels

TA: 6.0 g/L

pH: 3.35

Alcohol: 14.5%

Residual Sugar: 0.26%

Bottling Date: 2/15/2022

Cases Produced: 562

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