

2020 Barbera

Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

Oak Farm Barbera is a complex and balanced wine. It presents notes of vanilla, anise, dark fruits, leather and spices. 19 months barrel aging help with the structure and the mouthfeel, which make this wine dry and rich in flavor, but not heavy.

Vineyard Notes

Grapes were sourced from estate vineyards to make this wine. The vineyards are certified green and are sustainably farmed. Cultural practices in the vineyards are consistent in that they are all shoot thinned, crop thinned, leaves pulled on the north side of the vine and are trained on a vertical shoot position trellis system. The Barbera in this bottle comes from our estate vineyard located to the northwest of our tasting room and production facility in the Mokelumne river sub AVA of Lodi. In addition to Barbera, we include a small amount of Sangiovese, Petite Sirah, Merlot also from our estate, which adds color and structure.

Winemaker Notes

Grapes were hand-picked in the morning and gently sorted and transferred to a temperature controlled stainless steel tank for cold soak. Fermentation was managed with regular pump overs approximately 3 times per day. Aged in French, American, and Caucus (23% new) oak barrels for approximately 20 months. As mentioned above, a small percentage of Petite Sirah was blended in for color and structure.

Vintage: 2020

Varietal: 78% Barbera, 12% Sangiovese, 6% Petite Sirah, 4% Merlot

Appellation: Lodi (Mokelumne River)

Harvest Dates: Barbera was pick on 9/22/2020

Fermentation: Inoculated

Aging: Oak Barrels (23% new, French, American, Caucus)

TA: 6.3 g/L

pH: 3.54

Alcohol: 14%

Residual Sugar: 0.43%

Bottling Date: 5/13/2022

Cases Produced: 671

oakfarmvineyards.com
23627 N. DeVries Rd, Lodi, CA 95242

