

2023 Chardonnay

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

This Chardonnay showcases a medium body with inviting aromas of white peach, ripe pear, pineapple, and crisp Fuji apple. The palate is well-balanced, leading to a bright, lingering finish.

Vineyard Notes

This Chardonnay comes from a small 1.5 acre vineyard located on our estate. The vines were planted in 2014 using a vertical shoot trellis system. We selected clone 70 (French 96) for its reputation for overall quality. Shoot thinning, cluster thinning and leaf pulling was done throughout the harvest to give these grapes the best chance possible to produce fantastic flavors.

Winemaker Notes

The 2023 Estate-Grown Chardonnay was hand-harvested in the early morning and promptly whole-cluster pressed into a temperature-controlled stainless steel tank. After two days, the juice was racked into a new tank and inoculated with yeast. Initial fermentation began in tank before the wine was transferred to a French oak barrels (9% new). Primary fermentation took place in barrel, followed by malolactic fermentation in approximately 50% of the barrels to enhance body and structure. The wine then aged in neutral oak for 10 months before bottling, resulting in a beautifully balanced and expressive Chardonnay.

Vintage: 2023

Varietal: Chardonnay

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/13/2023

Fermentation: Inoculated

Aging: French Oak Barrels (9% new)

TA: 5.7 g/L

pH: 3.48

Alcohol: 14.5%

Residual Sugar: 0.1%

Bottling Date: 6/13/2024

Cases Produced: 513



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