

2023 Chardonnay

Mohr-Fry Ranches | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

This Chardonnay offers an intense nose with inviting hints of oak and vanilla. On the palate, vibrant aromas of melon, green apple, pineapple, pear, and a touch of butterscotch unfold beautifully. With a medium-light body, it is bright and refreshing, delivering a well-balanced and expressive finish.

Vineyard Notes

The grapes for this wine are sourced from the Mohr-Fry Vineyard, located approximately seven miles south of Oak Farm Winery in the Mokelumne River sub-AVA. This vineyard features a vertical shoot positioning trellis system and is distinguished by its well-draining Tokay sandy soil. To optimize fruit quality, some leaves were removed to improve airflow, while enough foliage remained to protect the berries from sunburn. The vineyard experiences warm days and cool nights, with this significant diurnal shift allowing the grapes to ripen fully while preserving a balanced acidity.

Winemaker Notes

The 2023 Mohr-Fry Chardonnay was hand-harvested in the early morning and swiftly whole-cluster pressed into a temperature-controlled stainless steel tank. After a two-day cold soak, the juice was racked, inoculated with yeast, and then transferred to barrels for fermentation. Malolactic fermentation followed, enhancing the wine's richness and depth, while oak aging contributed to its rounder body and more structured profile. Aged for 10 months in 40% new French oak, this Chardonnay boasts a beautifully balanced texture and a refined, expressive character.

Vintage: 2023

Varietal: Chardonnay

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/14/2023

Fermentation: Inoculated

Aging: French Oak Barrels (40% new)

TA: 5.7 g/L

pH: 3.38

Alcohol: 14.5%

Residual Sugar: 0.45%

Bottling Date: 6/13/2024

Cases Produced: 243

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