

2022 Barbera

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Awards

91 Points - Wine Enthusiast (May 2025 Issue)
92 Points, Gold - 2025 LA Invitational Wine Competition
90 Points, Gold - 2025 American Fine Wine Competition

Tasting Notes

A refined, medium-bodied wine that captivates with its elegant profile. It exudes enticing aromas of caramel, ripe red fruits, cocoa, and vanilla, culminating in a bright, lingering finish that delights the palate.

Vineyard Notes

Grapes were sourced for this wine came from our estate vineyard, planted in 2014. Clone 5 on 5BB rootstock. The vineyard is located to the northwest of our tasting room and production facility in the Mokelumne river sub AVA of Lodi. 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.

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 (32% new) oak barrels for approximately 19 months.

Vintage: 2022

Varietal: Barbera

Appellation: Lodi (Mokelumne River)

Fermentation: Inoculated

Aging: Oak Barrels, French (32% new) for 19 months

TA: 6.8 g/L

pH: 3.61

Alcohol: 15%

Residual Sugar: 0.1%

Bottling Date: 4/12/2024

Cases Produced: 608

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

