

2024 Sauvignon Blanc

Mohr-Fry Ranches | Lodi, California



OAK FARM
VINEYARDS



Awards

99 Pts, Double Gold - 2025 California State Fair Wine Competition

Tasting Notes

Fresh, bright and flavors are true to the grape varietal, this Mohr-Fry Sauvignon Blanc presents tropical notes of passion fruit and grapefruit and aromas of honey crisp apple and citrus.

Vineyard Notes

Grapes are sourced by a certified sustainable vineyard grown by Bruce & Jerry Fry from Mohr-Fry Ranches, located in the Mokelumne river sub AVA. These vines are oriented east to west in flat sandy loam soil. This vineyard is trellised in a quadrilateral formation and helps to capture a balanced amount of sunlight. The vines are Clone 1, which is notorious for aromas like freshly cut grass, grapefruit and pyrazines like dried herbs and green pepper.

Winemaker Notes

Grapes were picked in the morning and after being brought into the winery, they were gently pressed to a temperature controlled stainless steel tank. Later, the juice was racked and fermented cold in a stainless steel tank. After a long cool fermentation, the wine was aged on light lees in stainless steel drums. Prior to bottling it was gently racked and filtered, then held cold until an early bottling in February to maintain freshness and liveliness.

Vintage: 2024

Varietal: Sauvignon Blanc

Appellation: Lodi (Mokelumne River)

Harvest Dates: 8/24/2024

Fermentation: Inoculated

Aging: Stainless Steel

TA: 4.9 g/L

pH: 3.5

Alcohol: 14.0%

Residual Sugar: 0.02%

Bottling Date: 2/20/2025

Cases Produced: 583

oakfarmvineyards.com

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