

2022 The Corset

Lodi, California



Tasting Notes

Bright, juicy and balanced, the Corset blend presents aromas of black berry cobbler and plum. There's also a hint of spices and other dark ripe berries. This wine is medium in tannin and in body, with a silky and smooth finish.

Vineyard Notes

Primarily the grapes are sourced from the Davis Rd vineyard grown by the Panella Family. It is certified sustainable vineyard under Lodi rules 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 VSP (Vertical Shoot Position) trellis system. Pruning and shoot thinning were done to keep cluster counts in balance, leaves were pulled on the north side of the vine. The vines are relatively young and vigorous, so there's a lot of work done to keep the crop load down. Also, because of its orientation next to the Mokelumne River, there had to be a large agricultural fence put up to keep the local deer population away from destroying the vines.

Winemaker Notes

Grapes were hand-picked and then delivered to Oak Farm Vineyards. Upon receiving the grapes, they were hand sorted at the winery and then de-stemmed to tank where they received a cold soak. The must was inoculated and fermentation was done in tank with regular timed pump overs. This wine was aged in 21% New French oak and the rest was aged in neutral oak for approximately 10 months.

Vintage: 2022

Varietal: 49% Grenache Noir, 36% Syrah, 8% Zinfandel, 7% Malbec

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/1/2022

Fermentation: Inoculated

Aging: Oak Barrels, 21% New French (for 10 months)

TA: 5.9 g/L

pH: 3.7

Alcohol: 15%

Residual Sugar: 0.47%

Bottling Date: 6/15/2023

Cases Produced: 679

