

2023 Grenache Noir

Davis Rd | Lodi, California



OAK FARM
VINEYARDS



Awards

91 Pts, Gold - 2025 Sunset Wine Competition

Tasting Notes

Delicate in body and soft in tannins, this Grenache Noir opens with bright aromas of ripe strawberries, black cherries, and juicy plums, layered with a subtle hint of Cara Cara orange zest. Fresh and expressive, it offers a fruit-forward profile with elegant balance and a smooth, lingering finish.

Vineyard Notes

The fruit was sourced from the Davis Road Vineyard, farmed by the Panella Family and certified sustainable under the LODI RULES program. Situated within the Mokelumne River sub-AVA, the site features flat, sandy loam soils and east-west vine row orientation. The vineyard is trained on a Vertical Shoot Positioning (VSP) trellis system. Precision viticultural practices—including balanced pruning, targeted shoot thinning, and leaf removal on the north side of the canopy—were employed to manage vigor and optimize sunlight exposure. Due to the youth and natural vigor of the vines, particular attention was given to crop load management. Additionally, because of the vineyard's proximity to the Mokelumne River, a substantial agricultural fence was installed to mitigate pressure from the local deer population.

Winemaker Notes

Grapes were hand-harvested and transported to Oak Farm Vineyards, where they were hand-sorted to ensure optimal fruit quality. The fruit was then fully de-stemmed and transferred to stainless steel tanks for a 48-hour cold soak. Following inoculation with a selected yeast strain, alcoholic fermentation proceeded in tank with regular, timed pump-overs to promote phenolic extraction and temperature control. Post-fermentation, the wine was pressed off the skins and racked to barrel. Elevage lasted approximately 10 months in 25% new French oak, with the remaining 75% aged in neutral oak to preserve varietal character while contributing subtle structure and integration.

Vintage: 2023

Varietal: 100% Grenache Noir

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/16/2022

Fermentation: Inoculated

Aging: Oak Barrels, all neutral oak (10 months)

TA: 5.5 g/L

pH: 3.7

Alcohol: 14.5%

Residual Sugar: 0.05%

Bottling Date: 6/15/2023

Cases Produced: 487

oakfarmvineyards.com

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