

2024 Tievoli Zinfandel

Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

Rich and full-bodied, this Zinfandel delivers layered aromas of black cherry, plum, and raisin. The palate is smooth yet powerful, showcasing ripe fruit depth and balanced intensity. A long, lingering finish completes this bold and expressive wine.

Vineyard Notes

This Zinfandel is sourced from two distinctive vineyards. The first, Hohenrieder Vineyard, lies east of Highway 99 within the Jahant AVA. Planted in 1964, its sandy loam soils contribute the wine's signature eucalyptus and bright red fruit characteristics.

The second source is the Oak Farm Estate Vineyard, located in the Mokelumne River AVA, which lends earthy complexity and depth to the blend. To enhance fruit concentration and flavor intensity, cluster thinning was performed during the growing season, and selective leaf pulling prior to veraison improved sunlight exposure and air flow within the canopy.

Small portions of Barbera and Petite Sirah from the estate vineyard complement the Zinfandel—Barbera adding fresh acidity and Petite Sirah contributing color, structure, and depth.

Winemaker Notes

All of these grapes were hand picked in the morning and then gently hand sorted and de-stemmed. They were then transferred to a temperature controlled stainless steel tank to cold soak for 2 days. The must was then inoculated and fermentation was done in tank with regular timed pump overs. The wine was then pressed and blended into oak barrels where it received 14 months of aging. It was aged in 21% new French and American Oak and the remaining barrels were neutral oak.

Vintage: 2024

Varietal: 78% Zinfandel, 12% Barbera, 10% Petite Sirah

Appellation: Lodi

Fermentation: Inoculated

Aging: 10 months with 21% new American and French Oak

TA: 6.6 g/L

pH: 3.72

Alcohol: 15%

Residual Sugar: 0.26%

Bottling Date: 7/24/2025

Cases Produced: 1,200

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

