

2023 Cabernet Sauvignon

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

This full-bodied Cabernet Sauvignon showcases impressive structure and depth. Aromas of black currant, tobacco, oak, and a touch of earthy black tea unfold in the glass. The palate is rich yet balanced, leading to a dry, persistent finish that reflects the wine's estate-grown elegance.

Vineyard Notes

These Cabernet Sauvignon grapes were sourced from our estate vineyard, located in the Mokelumne River AVA and surrounding our tasting room and production facility. The vines, planted in 2014 to Clone 7 (Concannon selection), are trained on a Vertical Shoot Positioning (VSP) trellis system. The vineyard features east-west row orientation, and viticultural practices included balanced pruning and shoot thinning to manage cluster counts. Leaf removal was performed on the north side of the canopy to enhance airflow and sun exposure.

Winemaker Notes

Grapes were hand-harvested in the early morning to preserve fruit integrity, then gently sorted and transferred to temperature-controlled stainless steel tanks. A three-day cold soak preceded inoculation with a selected yeast strain, and fermentation was managed with regular, timed pump-overs to ensure optimal extraction and fermentation kinetics. Following primary fermentation, the wine was pressed and transferred to oak barrels, approximately 50% new French oak, where it underwent élevage for roughly 20 months. The final blend is composed of 89% Cabernet Sauvignon, 5% Merlot, 4% Petite Sirah and 2% Petit Verdot, all sourced from our estate vineyards.

Vintage: 2023

Varietal: Cabernet Sauvignon

Appellation: Lodi (Mokelumne River)

Harvest Dates: 10/20/2023

Fermentation: Inoculated

Aging: 20 Months, (53% new French) oak barrels

TA: 6.0 g/L

pH: 3.65

Alcohol: 14.5%

Residual Sugar: 0.02 %

Bottling Date: 7/24/2025

Cases Produced: 469

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