

2022 Malbec

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

This Malbec captivates with its deep purple hue and an intense, inviting bouquet. The nose is brimming with aromas of ripe plum, juicy blueberry, and the warm, comforting essence of blackberry cobbler. On the palate, it delivers a dry, full-bodied experience, showcasing concentrated flavors and a plush texture. The rich fruit profile is complemented by velvety tannins and a lingering, satisfying finish.

Vineyard Notes

Estate Vineyard to the west of our tasting room and production facility. Bilateral cordon trained into vertical shoot position also known as "VSP". Clone 4 (Bordeaux) on 5BB rootstock. Planted in 2014, the vines are young and full of energy. Pruning and shoot thinning were done to keep cluster counts in balance, leaves were pulled on the north side of the vine as the rows oriented east to west. 2017 was the first vintage we harvested fruit from this vineyard.

Winemaker Notes

Grapes were hand-picked in the morning and gently sorted and transferred to a temperature controlled stainless steel tank for a two days cold soak. Fermentation was managed with regular pump overs. Aged in oak barrels (18% new French and American oak) for about 8 months.

Vintage: 2022

Varietal: Malbec

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/8/2022

Fermentation: Inoculated

Aging: French & American Oak Barrels (18% new)

TA: 6.6 g/L

pH: 3.85

Alcohol: 14.5%

Residual Sugar: 0.03%

Bottling Date: 5/11/2023

Cases Produced: 537

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