

2025 Tievoli Sauvignon Blanc

Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

Vibrant aromas of ripe stone fruits, juicy peach and sun-kissed apricot, mingling seamlessly with exotic tropical hints of fresh pineapple and tangy passion fruit. On the palate, it delivers a refreshingly dry profile, alive with bright acidity that dances across the tongue, culminating in a long, elegant finish that invites another sip

Vineyard Notes

Grapes are sourced from two Lodi Rules Certified Vineyards. The first one is Oak Farm Estate Vineyard, where the Sauvignon Blanc block is the only one oriented at an angle to provide balanced sunlight. The other one, farmed by Bruce Fry, is located in the Block 706 of Mohr-Fry Ranches and it's trained in a non-positioned GDC (Geneva Double Curtain).

Winemaker Notes

Grapes were harvested in two separate picks, about a week apart, to achieve different ripeness levels. The first pick delivered vibrant acidity and fresh, green aromatics, while the second contributed riper notes of tropical fruit and greater textural depth. Each lot underwent a long, cool fermentation to preserve aromatic intensity and brightness. The wine was then blended together and held cold in stainless steel until an early bottling in winter.

Vintage: 2025

Varietal: 100% Sauvignon Blanc

Appellation: Lodi

Fermentation: Inoculated

Aging: 6 months in stainless steel

TA: 6.0 g/L

pH: 3.36

Alcohol: 13.5%

Residual Sugar: 0.26%

Bottling Date: 2/19/26

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