

2024 Cabernet Sauvignon

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

A dry, full-bodied wine with elegant aromas of black pepper and dried fruits, including figs and raisins, complemented by subtle hints of caramel, dark chocolate, and vanilla. Rich and complex yet perfectly balanced, and with a long and silky finish.

Vineyard Notes

Sourced from Oak Farm Estate Vineyard, the Cabernet Sauvignon block surrounds the tasting room and production facility. The vines were planted in 2012 and trained on a VSP trellis system. Pruning and shoot thinning were done to keep cluster counts in balance, and leaves were pulled on the north side of the vines.

Winemaker Notes

Grapes were hand-picked in the morning, gently sorted, and transferred to temperature-controlled stainless steel tank. The must was inoculated and fermentation was managed with regular pump-overs. The wine was then racked into French and American oak barrels, where it aged for approximately 20 months before bottling.

Vintage: 2024

Varietal: Cabernet Sauvignon

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/23/2024

Fermentation: Inoculated

Aging: 20 Months, (50% new French and American) oak barrels

TA: 6.1 g/L

pH: 3.74

Alcohol: 14.5%

Residual Sugar: 0.08 %

Bottling Date: 6/19/2026

Cases Produced: 971

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