

2024 The Corset

Lodi, California



OAK FARM
VINEYARDS



Awards

99 Pts, Double Gold, Best of Class - 2026 International Women's Wine Competition

96 Pts, Double Gold, Best of CA - 2026 California State Fair Commercial Wine Competition

92 Pts, Gold - 2026 Orange County Fair Wine Competition

Tasting Notes

This medium-bodied GSM red blend offers inviting aromas of blackberry, raspberry, and a touch of cocoa. The palate is smooth and balanced, and the finish is long and vibrant.

Vineyard Notes

Primarily the grapes are sourced from the Davis Rd vineyard grown by the Panella Family. It is certified sustainable vineyard under Lodi rules located in the Mokelumne river sub AVA. These vines are oriented east to west in flat sandy loam soil. This vineyard is trellised in a VSP (Vertical Shoot Position) trellis system. Pruning and shoot thinning were done to keep cluster counts in balance, leaves were pulled on the north side of the vine. The vines are relatively young and vigorous, so there's a lot of work done to keep the crop load down. Also, because of its orientation next to the Mokelumne River, there had to be a large agricultural fence put up to keep the local deer population away from destroying the vines.

Winemaker Notes

Grenache, Syrah and Mourvèdre hand-picked and then delivered to Oak Farm Vineyards early in the morning. Upon receiving the grapes, they were hand sorted and then de-stemmed to tank where they received a cold soak. The must was then inoculated and fermentation was done in tank with regular timed pump overs. This wine was aged in 35% New French oak barrels and the rest was aged in neutral oak for approximately 15 months.

Vintage: 2024

Varietal: 50% Syrah, 40% Grenache Noir, 10% Mourvèdre

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/19/2024

Fermentation: Inoculated

Aging: Oak Barrels, 35% New French (for 15 months)

TA: 6.0 g/L

pH: 3.6

Alcohol: 15%

Residual Sugar: 0.46%

Bottling Date: 12/4/2025



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