

2025 Tievoli Chardonnay

Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

A beautifully balanced Chardonnay with aromas of crisp apple and ripe pear layered with subtle vanilla and a gentle touch of oak. Medium-bodied and fresh, it shows vibrant fruit without excessive butteriness. The finish is long, soft, and elegantly smooth.

Vineyard Notes

The grapes were sourced from a Certified Sustainable vineyard under the Lodi Rules in the Lodi AVA. The vines are VSP trained and rooted in sandy loam soil.

Winemaker Notes

Grapes were harvested early in the morning and gently pressed into a temperature-controlled stainless steel tank. Following settling, half of the juice was transferred to barrels for alcoholic and malolactic fermentation, adding texture and subtle complexity. The remaining portion was fermented in stainless steel and did not undergo malolactic fermentation, preserving freshness and vibrant acidity. The two components were then blended prior to bottling, resulting in a wine with a unique balance and texture.

Vintage: 2025

Varietal: Chardonnay

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/1/2025

Fermentation: Inoculated

Malolactic Fermentation: Yes

Aging: French Oak (20% new)

TA: 5.7 g/L

pH: 3.6

Alcohol: 14.5%

Residual Sugar: 0.77%

Bottling Date: 6/19/2026

Cases Produced: 757

oakfarmvineyards.com
23627 N. DeVries Rd, Lodi, CA 95242

