

2025 Primitivo

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

This 100% Primitivo shows a deep, dark color with captivating aromas of black fruit and dried plums. Dry yet soft on the palate, it is bright and well balanced, with a medium body and nice structure. The finish is smooth and pleasant, with lingering notes of dark fruit and subtle spice.

Vineyard Notes

Sourced from Oak Farm Estate Vineyard, the Primitivo block is located in the northwest side of the property. 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 10 months before bottling.

Vintage: 2025

Varietal: 100% Primitivo

Appellation: Lodi (Mokelumne River)

Harvest Dates: 9/8/2025

Brix at Harvest: 27.2

Fermentation: Inoculated

Aging: French & American Oak Barrels (30% new), 10 months

TA: 6.4 g/L

pH: 3.77

Alcohol: 15.5%

Residual Sugar: 0.10%

Bottling Date: 7/23/2026

Cases Produced: 474

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