

2022 Il Padrone

Amador County, California



OAK FARM
VINEYARDS



Awards

93 Pts - 2025 New York International Wine Competition
91 Pts, Gold - 2025 Sunset International Wine Competition
90 Pts, Gold - 2025 OC Fair Commercial Wine Competition
Double Gold - 2026 San Francisco Chronicle Wine Competition
93 Pts, Double Gold - 2026 American Fine Wine Competition

Tasting Notes

Il Padrone is Oak Farm Vineyards' "Port" style red wine, sweet and full on the palate. It presents aromas of blackberry jam, cherry pie, fig, vanilla and coconut.

Vineyard Notes

The grapes that went into this wine came from the Vista Cecilia vineyard in Amador County and were farmed by Josh Lyman. The vines are head trained and the soil is 'Sierra loam.' Elevation is approximately 1,430 ft. Soil is red, clay, loamy and slightly rocky. Warm days and cool nights are typical of this region during the growing season.

Winemaker Notes

Grapes were brought into the winery from the Vista Cecilia vineyard. They were then put on the vibratory sorting table where undesirable grapes, stems, and leaves were discarded. Grapes were then transferred to ferment and have a two-day cold soak before yeast was added to start fermentation. Pump-overs were done three times a day. Part way through fermentation, high proof grape spirits were added to the fermenting juice to "arrest" or stop the fermentation. In doing this, we end up with a sweeter, dessert style wine with a 19% alcohol content. The wine was subsequently transferred to neutral oak barrels (no new oak was used) where it rested for 21 months until it was time to bottle it in July of 2024.

Vintage: 2022

Varietal: Zinfandel

Appellation: Amador County

Harvest Date: 9/10/2022

Fermentation: Inoculated

Aging: 21 months in neutral oak barrels

TA: 5.5 g/L

pH: 3.86

Alcohol: 19.0%

Residual Sugar: 16.1%

Bottling Date: 7/12/2024

Cases Produced: 287

500 ml bottles

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