

2022 Sangiovese

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Awards

Double Gold, Class Champion - 2026 Houston Livestock and Rodeo Wine Competition

90 Pts, Gold - 2026 American Fine Wine Competition

Gold - 2025 New Orleans Wine & Food Experience Competition

Tasting Notes

This Sangiovese is dry with a medium-light body, offering a bright, lively character on the palate. Aromas of dried cherries and ripe plum unfold elegantly, leading to a lingering, smooth finish.

Vineyard Notes

Estate Vineyard to the west of our tasting room and production facility. Bilateral cordon trained into vertical shoot positioning (VSP). Clone 23 of Sangiovese was grafted onto 5BB rootstock. Planted in 2014, the vines are young and full of energy. Pruning and both shoot and crop thinning were done to keep cluster counts in balance, leaves were pulled on the north side of the vine as the rows are oriented east to west. The vineyard is sustainably farmed and certified green under Lodi Rules.

Winemaker Notes

Grapes were hand-picked in the morning and gently sorted and transferred to a temperature-controlled stainless steel tank for a two-day cold soak. Fermentation was managed with regular pump-overs. Aged in oak barrels (33% new French oak) for about 19 months.

Vintage: 2022

Varietal: Sangiovese

Appellation: Lodi (Mokelumne River)

Harvest Date: 9/9/2022

Fermentation: Inoculated

Aging: 19 months in French oak barrels (33% new)

TA: 6.5 g/L

pH: 3.5

Alcohol: 15.0%

Residual Sugar: 0.04%

Bottling Date: 4/12/2024

Cases Produced: 290

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