

2023 Barbera

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

Bright and fruity, this Barbera is a very nice representation of the 2023 vintage, being colder and later. The red fruit aromas and the vibrant palate offer a nice and refreshing glass. Cranberry and red cherry aromas. Light and soft.

Vineyard Notes

These Barbera grapes come from our estate vineyard, planted in 2014. Clone 5 on 5BB rootstock. The vines are trained onto a VSP (vertical shoot position) trellis system. 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 approximately 3 times per day. Aged in French, American and Russian oak barrels (42% new French) for 19 months.

Vintage: 2023

Varietal: Barbera

Appellation: Lodi (Mokelumne River)

Harvest Date: 10/7/2023

Fermentation: Inoculated

Aging: Oak Barrels, French, American, Russian (42% new French) for 19 months

TA: 7.6 g/L

pH: 3.36

Alcohol: 14.0%

Residual Sugar: 0.22%

Bottling Date: 7/24/2025

Cases Produced: 430

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

