

2023 Vapor Trail Zinfandel

Amador County, California



OAK FARM
VINEYARDS



Tasting Notes

Oak Farm's famous Vapor Trail Zinfandel is a bold, structured wine with long-lasting tannins and aromas. It is jammy, with notes of berry jam, caramel, cocoa, dried plums, and blueberry pie, and has a long, smooth finish.

Vineyard Notes

The grapes for this wine come from the Vista Cecilia vineyard in Amador County, farmed by Josh Lyman. The vines are head trained and planted in 'Sierra loam' soil, which is red, clay, loamy, and slightly rocky, at an elevation of approximately 1,430 ft. Canopy management included pulling leaves and dropping fruit. Warm days and cool nights are typical of this region during the growing season.

Winemaker Notes

Grapes were hand-picked in the morning, gently sorted, and transferred back to bins for a two-day cold soak. The must was inoculated and fermented in a temperature-controlled stainless steel tank, with pump-overs at regular intervals. The wine underwent 100% malolactic fermentation in barrel and aged for 9 months in 31% new French and American oak barrels, with the balance in neutral oak.

Vintage: 2023

Varietal: 100% Zinfandel

Appellation: Amador County

Vineyard: Vista Cecilia

Harvest Dates: 10/9/2023

Fermentation: Inoculated

Aging: French & American Oak Barrels (31% new), 9 months in barrel.

TA: 6.6 g/L

pH: 3.78

Alcohol: 17.0%

Residual Sugar: 1.14%

Bottling Date: 7/12/2024

Cases Produced: 634