

2024 Fiano

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Awards

100 Pts, **Best of CA**, Double Gold - 2025 California State Fair Commercial Wine Competition

97 Pts, Best of Show white - 2026 American Fine Wine Competition

92 Pts - Wine Enthusiast (December 2025)

Tasting Notes

Our estate-grown Fiano shines with a golden hue, offering a delicate bouquet of ripe peach, apricot, and crisp green apple. On the palate, it reveals a rich, textured mouthfeel balanced by bright acidity. Subtle oak aging lends a graceful finish with lingering notes of vanilla and a whisper of toasted spice.

Vineyard Notes

Our Fiano grapes are estate-grown on the northwest side of the property, where the site's conditions have proven to be an excellent match for this southern Italian varietal. This grape holds personal significance for the Panella Family, whose heritage traces back to Avellino, Italy, which is Fiano's place of origin. The vines are trained on a Vertical Shoot Positioning (VSP) trellis system. Targeted leaf removal was performed on the north side of the canopy to promote airflow and minimize disease pressure. To maintain vine balance and enhance concentration, a significant portion of the crop was thinned during the growing season.

Winemaker Notes

Grapes were hand-harvested in the early morning to preserve freshness and gently whole-cluster pressed into temperature-controlled stainless steel tanks. Following a brief settling period, the juice was racked and divided between two fermentation lots—one underwent a native fermentation using ambient yeast, while the other was inoculated with a selected cultured yeast strain. Fermentation proceeded slowly at cool temperatures to retain aromatic integrity. Upon completion, the wine was transferred to oak barrels and aged for six months on light lees, without bâtonnage, to maintain purity and texture.

Vintage: 2024

Varietal: Fiano

Appellation: Lodi (Mokelumne River)

Harvest Dates: 8/28/2024

Fermentation: Both native and Inoculated

Aging: Neutral oak barrels

TA: 5.7 g/L

pH: 3.36

Alcohol: 14.5%

Residual Sugar: 0.31%

Bottling Date: 2/20/2025

Cases Produced: 413



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