

# 2024 The Corset

Lodi, California



OAK FARM  
VINEYARDS



## Awards

99 Pts, Double Gold, Best of Class - 2026 International Women's Wine Competition

96 Pts, Double Gold, Best of CA - 2026 California State Fair Commercial Wine Competition

92 Pts, Gold - 2026 Orange County Fair Wine Competition

## Tasting Notes

This medium-bodied GSM red blend offers inviting aromas of blackberry, raspberry, and a touch of cocoa. The palate is smooth and balanced, and the finish is long and vibrant.

## Vineyard Notes

All grapes come from Davis Road Vineyard, grown by the Panella Family about 1 mile from the Estate property, in the Mokelumne River sub-AVA, and certified sustainable under Lodi Rules. The vines are oriented east to west in flat sandy loam soil and trained on a VSP (Vertical Shoot Position) trellis system. Pruning and shoot thinning kept cluster counts in balance, and leaves were pulled on the north side of the vine. The relatively young, vigorous vines need a lot of work to keep the crop load down. Because the vineyard is next to the Mokelumne River, a large agricultural fence keeps the local deer population from destroying the vines.

## Winemaker Notes

The Grenache, Syrah and Mourvèdre were hand-picked, delivered to Oak Farm Vineyards early in the morning, hand-sorted and destemmed into a stainless steel tank for a two-day cold soak. After inoculation, fermentation included pump-overs three times a day, followed by 100% malolactic fermentation. The wine was aged on its lees for approximately 15 months in 35% new French oak barrels, with the balance in neutral oak.

**Vintage:** 2024

**Varietal:** 50% Syrah, 40% Grenache, 10% Mourvèdre

**Appellation:** Lodi (Mokelumne River)

**Harvest Dates:** 9/19/2024

**Fermentation:** Inoculated

**Aging:** Oak Barrels (35% new French oak), 15 months in barrel.

**TA:** 6.0 g/L

**pH:** 3.6

**Alcohol:** 15.0%

**Residual Sugar:** 0.27%

**Bottling Date:** 12/4/2025



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