

2025 Tievoli Zinfandel

Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

Dark and intense, this Zinfandel offers aromas of ripe raspberry, black cherry, plum, and subtle spice. Rich and jammy on the palate, with depth and complexity that brings to a smooth and long finish.

Vineyard Notes

Grapes of Zinfandel and Primitivo from the Oak Farm Estate Property, with a touch of Petite Sirah to improve the color and depth of the wine. All vines are VSP trained and Certified Sustainable under the Lodi Rules. Cluster thinning and selective leaf removal before veraison enhanced fruit concentration, sunlight exposure, and airflow.

Winemaker Notes

All of these grapes were hand picked in the morning and then gently hand sorted and destemmed into temperature-controlled stainless steel tanks for primary fermentation, managed with regular pump-overs to ensure optimal extraction. After fermentation, the wine was pressed and transferred into French and American oak barrels, where it aged for approximately 10 months. The lots were then carefully blended and bottled.

Vintage: 2025

Appellation: Lodi

Fermentation: Inoculated

Aging: 10 months with 23% new American and French Oak

TA: 6.2 g/L

pH: 3.72

Alcohol: 15%

Residual Sugar: 0.37%

Bottling Date: 7/23/2026

Cases Produced: 861

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