
OF
OAK FARM
VINEYARDS



Situated amid a 70-acre property with majestic oaks, family owned Oak Farm Vineyards combines Lodi's rich history with innovative winemaking.


oakfarmvineyards.com



DAN AND HEATHER PANELLA

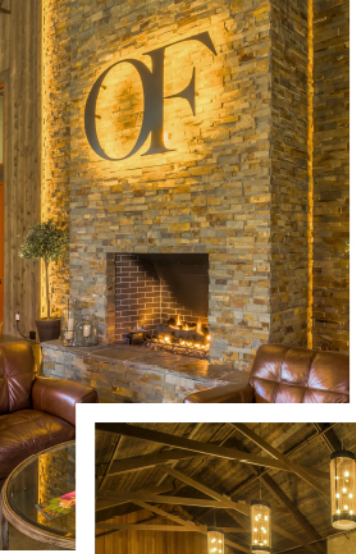
Co-Owners, Oak Farm Vineyards

Dan and Heather Panella are co-owners of Oak Farm Vineyards in Lodi, California. As husband and wife, they blend a passion for agriculture, creativity, and family into everything they do.

Heather Panella grew up on an almond ranch, where her early passion for horticulture took root. She earned dual Associate of Science degrees in landscape architecture and ornamental horticulture from Modesto Junior College and built a successful career in landscape and construction design before founding her own design studio. After more than a decade running her business, Heather shifted her focus to Oak Farm Vineyards, where she now leads general management, hospitality, and events.

Dan Panella is a third-generation American farmer and Director of Winemaking whose roots run deep in agriculture. After growing up working in his family's orchards, he returned to farming and began harvesting his family's grapes. Dan trained under winemaker Chad Joseph and studied through UC Davis' winemaking extension, developing a style that blends agriculture and artistry to let the grapes speak for themselves.

Together, Dan and Heather oversee all aspects of Oak Farm Vineyards, from vineyard and winemaking to hospitality and events. They live on the Oak Farm property in Lodi with their children, sharing a hands-on approach to family, farming, and winemaking.















70-ACRES OF LUSH VINES AND MAJESTIC, CENTURY-OLD OAK TREES

Heather Panella, a landscape designer with an impeccable vision, created the stunning landscaping throughout the property, making sure to honor the farm's history while creating a modern and beautiful site.





MARILIA NIMIS-SCHRADER
Winemaker

MARILIA NIMIS-SCHRADER - *Winemaker*

Marilia grew up in Italy, just a few miles from Venice, in the heart of the Prosecco and Pinot Grigio region. With growers in her family, wine was always part of her world.

She earned her degree in Viticulture and Winemaking in 2018, completing harvests across Collio, Friuli, and Trentino, including work at Cantine Ferrari, renowned for its traditional method sparkling wines. After graduating, her curiosity led her abroad for a harvest in New Zealand before bringing her to Lodi, California. What began as a single harvest at Oak Farm Vineyards turned into a long-term home.

She now oversees all the varieties that Oak Farm produces, focusing on the quality and identity of the grapes. Her work has delivered numerous award-winning wines that are some of the best representations of what Lodi has to offer.













WINEMAKING PHILOSOPHY

Oak Farm strives to produce wines that are true to the grape varietal while capturing the unique terroir that Lodi has to offer. This is accomplished by working with select premium vineyards, limiting vigor through shoot thinning, crop reduction and deficit irrigation; and by minimally handling the fruit and subsequent wine during aging and bottling. We farm sustainably. We spend a great deal of time in the vineyard continually trying to perfect the balance of what the vines can do in Lodi, constantly trying to level up our game.

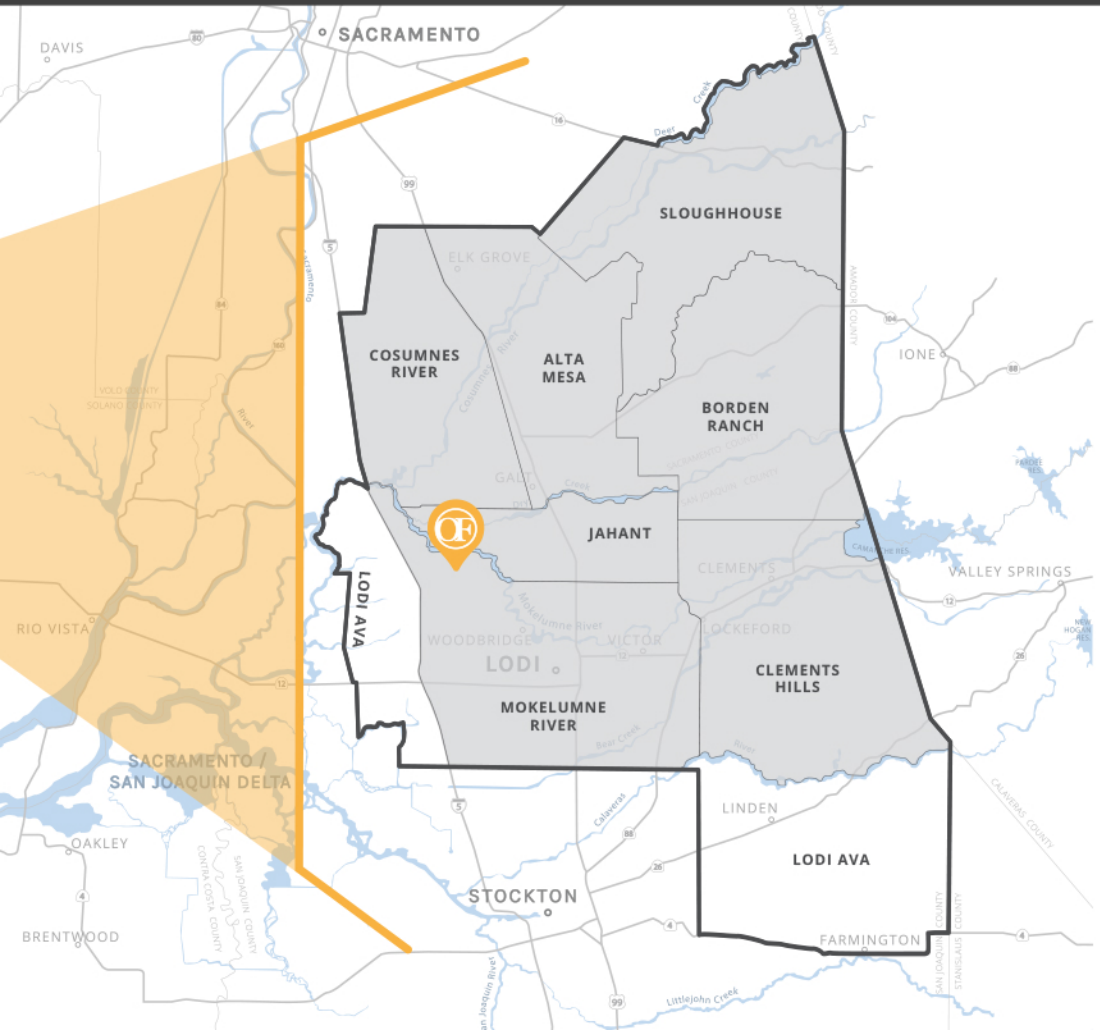


THE IDEAL LOCATION TO PRODUCE WORLD-CLASS WINES

LODI AVA
(American Viticultural Area)

Located in California, on the west coast of the United States, Oak Farm Vineyards and Winery is located in the heart of the Lodi wine region. Situated just east of the San Francisco Bay Area, Lodi is an acclaimed wine region known for its Mediterranean climate and deep sandy loam soils.





THE UNIQUE LODI APPELLATION

Lodi appellation is ideal for growing grapes due to the well drained alluvial soils deposited from the Sierra Nevada mountain range, combined with the Mediterranean climate of warm days and cool nights. Lodi's wine growing history dates to the 1850's and is home to more than 120 different grape varieties. Within the Lodi Appellation, there are seven sub-regions that offer even more distinct microclimates, soil types, and terroir.

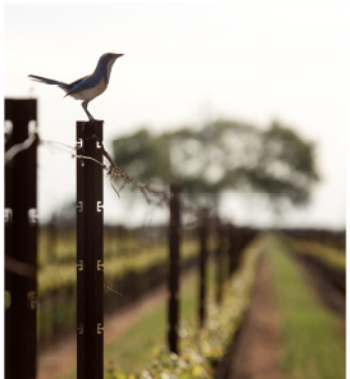
SUSTAINABLE
LODI RULES: CERTIFIED GREEN

ALL OAK FARM WINES *are* **CERTIFIED SUSTAINABLE** *under the* **Lodi Rules**

The CERTIFIED GREEN seal - carries the rigorous meaning of verified, scientifically-sound sustainable farming which emphasizes environmentally and socially responsible practices, while keeping economic feasibility in mind for long-term business success.

Lodi Rules - Sustainable Winegrowing is a third party certified program created for the Lodi Appellation by a committee of scientists, growers, a wildlife biologist and farm advisors.

There are over 100 Sustainability Standards.







WHAT ARE THE LODI RULES?
CERTIFIED GREEN - SUSUTAINABLE WINEGROWING

Created by California farmers and accredited by world-renowned scientists, LODI RULES is America's original sustainable winegrowing program



BUSINESS MANAGEMENT

Engaging and supporting our neighborhoods. Farming for the next 100 years, and producing exceptional, flavorful grapes to turn into remarkable wines.

HUMAN RESOURCES MANAGEMENT

Making our vineyards a safe, rewarding environment to work in.

ECOSYSTEM MANAGEMENT

Encouraging biodiversity and practicing stewardship.

SOIL MANAGEMENT

Building organic matter and maximizing water penetration.

WATER MANAGEMENT

Carefully managing quality and efficiency while appreciating every drop.

PEST MANAGEMENT

Using an integrated system which includes natural predators and minimizes risks to birds, bees, water, and people.

THE STORY OF TIEVOLI

It will have you saying, "I Love It!"

The inspiration struck at the Lake Tahoe Wooden Boat Show, where we spotted a stunning vintage Riva speedboat named **Tievoli**. Gleaming mahogany, classic Italian lines, and pure presence, it stopped us in our tracks. We chatted with the owners, who shared that *"Tievoli"* was an old Italian slang phrase they'd heard meaning something like *"You want this"*, a cheeky, confident nod to irresistible allure.

Intrigued, we dug deeper. What we discovered made us smile even more: **Tievoli** is simply ***"I love it"*** spelled backwards.

That playful twist felt exactly right. Our wines are made for those moments when you take a sip and think, I love this—whether it's the rich fruit of our Zinfandel, the layered depth of our Red Blend, or the smooth finish of our Cabernet Sauvignon. It's an invitation to savor, to share, and to fall in love with every bottle.

So we named our series **Tievoli**, a tribute to that beautiful Riva, to Italian craftsmanship, and to the simple, backward-spellable truth: when something's this good, you just can't help but love it.





TIEVOLI
ROSÉ

TASTING NOTES

Aromas of ripe raspberries, fresh strawberries, and subtle floral notes lead into a bright, refreshing palate. The finish is clean and lingering, capturing both elegance and vibrancy in every sip.

VINEYARD NOTES

Grapes are sourced from two Oak Farm owned vineyards: our Estate Vineyard and the nearby Davis Road Vineyard. Both Lodi Rules certified in the Mokelumne River sub-AVA, trained on a Vertical Shoot Position (VSP) and with a well-drained sandy loam soil.

WINEMAKER NOTES

The red grapes verieties were hand harvested early in the morning, then sorted and destemmed into stainless steel tanks. About 8–10% of the free-run juice was removed using the saignée method and fermented separately. A long, cool fermentation of around three weeks preserved aromatic purity and crispness. The wine was then racked, held cold, and bottled in early February to maintain its fresh, vibrant character.

TIEVOLI

SAUVIGNON BLANC

TASTING NOTES

Aromas of stone fruit such as peach and apricot and tropical notes of pineapple and passion fruit. It is dry and vibrant on the palate with a bright and refined finish that lingers.

VINEYARD NOTES

Grapes are sourced from two Lodi Rules Certified Vineyards. The first one is Oak Farm Estate Vineyard, where the Sauvignon Blanc block in the only one oriented at an angle to provide balanced sunlight. The other one, farmed by Bruce Fry, is located in the Block 706 of Mohr-Fry Ranches and it's trained in a non-positioned GDC (Geneva Double Curtain).

WINEMAKER NOTES

Grapes were harvested in two separate picks, about a week apart, to achieve different ripeness levels. The first pick delivered vibrant acidity and fresh, green aromatics, while the second contributed riper notes of tropical fruit and greater textural depth. Each lot underwent a long, cool fermentation to preserve aromatic intensity and brightness. The wine was then blended together and held cold in stainless steel until an early bottling in winter.





TIEVOLI

CHARDONNAY

TASTING NOTES

A beautifully balanced Chardonnay with aromas of crisp apple and ripe pear layered with subtle vanilla and a gentle touch of oak. Medium-bodied and fresh, it shows vibrant fruit without excessive butteriness. The finish is long, soft, and elegantly smooth.

VINEYARD NOTES

The grapes were sourced from a Certified Sustainable vineyard under the Lodi Rules in the Lodi AVA. The vines are VSP trained and rooted in sandy loam soil.

WINEMAKER NOTES

Grapes were harvested early in the morning and gently pressed into a temperature-controlled stainless steel tank. Following settling, half of the juice was transferred to barrels for alcoholic and malolactic fermentation, adding texture and subtle complexity. The remaining portion was fermented in stainless steel and did not undergo malolactic fermentation, preserving freshness and vibrant acidity. The two components were then blended prior to bottling, resulting in a wine with a unique balance and texture.







TIEVOLI
RED BLEND

TASTING NOTES

Smooth and easy to enjoy, this wine offers aromas of ripe dark and bright red fruits layered with hints of vanilla and black tea. Rich in flavor with a medium-full body, it finishes balanced and persistent.

VINEYARD NOTES

Blend of different varieties from Oak Farm Estate Vineyards. Zinfandel, Barbera, Sangiovese, and Petite Sirah are the main grapes, with percentages that change every year to maintain the consistency of the blend. Each variety contributes its own distinct character, adding layers of fruit, intensity, structure, and depth to the final wine.

WINEMAKER NOTES

All of these grapes were hand picked early in the morning and then gently hand sorted and destemmed into temperature-controlled stainless steel tanks for alcoholic 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 16 months. The lots were then carefully blended and bottled.



TIEVOLI
ZINFANDEL

TASTING NOTES

Dark and intense, this Zinfandel reveals layered aromas of raspberry, black cherry, plum, and raisin, accented by hints of spice and fresh mint. Rich, jammy, and full-bodied, it delivers both depth and complexity on the palate. Smooth yet powerful, it ends with a 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.

TIEVOLI
CABERNET SAUVIGNON

TASTING NOTES

Aromas of ripe red and black fruits unfold alongside subtle hints of bell pepper and warm baking spices. The palate is smooth and well structured, balancing vibrant varietal character with refined complexity. Approachable yet layered, this Cabernet offers a polished expression of fruit, spice, and structure.

VINEYARD NOTES

These Cabernet Sauvignon grapes are sourced from the Lodi AVA, including a portion from Oak Farm's Estate property. Planted in sandy loam soils and trained using the VSP system, the vineyards are sustainably farmed and Certified Green under the Lodi Rules program.

WINEMAKER NOTES

Grapes were hand picked early in the morning and then gently hand sorted and destemmed into temperature-controlled stainless steel tank for primary fermentation, managed with regular pump-overs to ensure optimal extraction. After fermentation, the wine was pressed and transferred into French oak barrels, where it aged for approximately 14 months before being bottled.





WINE ENTHUSIAST

Wine Enthusiast ratings use a 100-point scale focusing on quality, typicity, and value, with only wines scoring 80 points or higher receiving a review. The system highlights top-tier bottles and identifies "Best Buys" *(high quality for price)* or "Cellar Selections" *(highly collectible)*. Reviews typically emphasize balance, intensity, and structure.

All of our Tievoli wines have Wine Enthusiast ratings 90 points and over.

92 TIEVOLI - ROSÉ
92 TIEVOLI - SAUVIGNON BLANC
90 TIEVOLI - CHARDONNAY
90 TIEVOLI - RED BLEND
91 TIEVOLI - ZINFANDEL
92 TIEVOLI - CABERNET SAUVIGNON



ALBARIÑO

TASTING NOTES

Bright and expressive, it presents aromas of peach, grapefruit, pineapple and honeysuckle, with subtle floral undertones. Very lively on the palate with a nice mouthfeel that develops in a rich and long finish.

VINEYARD NOTES

The grapes come from Oak Farm Estate Vineyard, from the Albarino block located in the northwest side of the property. The grapes are sustainably farmed under the Lodi Rules. The vines are trained on VSP trellis system, and during growing season leaves were pulled and clusters were thinned to promote quality of the grapes.

WINEMAKER NOTES

Grapes were hand picked and gently whole cluster pressed into a temperature controlled stainless steel tank. The juice was settled, then fermented slowly at cool temperatures to preserve aromatic purity. After fermentation, the wine was aged on fine lees in stainless steel barrels (drums) to build texture and complexity. The wine was then racked and filtered before an early February bottling to capture its freshness and vibrancy.



CORSET

TASTING NOTES

This GSM red blend is medium-bodied and approachable, offering inviting aromas of blackberry and raspberry, layered with a touch of cocoa. Subtle notes of vanilla and warm spice add depth and complexity. The palate is smooth and well balanced, leading to a long, silky finish.

VINEYARD NOTES

The grapes come from Davis Road Vineyard, owned by Oak Farm and located just a mile from the tasting room. The vines are VSP trained and oriented east to west in flat sandy loam soil. Pruning and shoot thinning were done to keep cluster counts in balance, leaves were pulled on the north side of the vines.

WINEMAKER NOTES

Grenache, Syrah and Mourvedre were hand picked together and delivered to the winery early in the morning. They were sorted and destemmed into a tank where they fermented together and received regular pump-overs. This wine was then aged for about 15 months in French oak barrels, 35% of which was new oak.

CABERNET SAUVIGNON

TASTING NOTES

A dry, full-bodied wine with elegant aromas of black pepper and dried fruits, including figs and raisins, complemented by subtle hints of caramel, dark chocolate, and vanilla. Rich and complex yet perfectly balanced, and with a long and silky finish.

VINEYARD NOTES

Sourced from Oak Farm Estate Vineyard, the Cabernet Sauvignon block surrounds the tasting room and production facility. The vines were planted in 2014 and trained on a VSP trellis system. Pruning and shoot thinning were done to keep cluster counts in balance, and leaves were pulled on the north side of the vines.

WINEMAKER NOTES

Grapes were hand-picked in the morning, gently sorted, and transferred to temperature-controlled stainless steel tank. The must was inoculated and fermentation was managed with regular pump-overs. The wine was then racked into French and American oak barrels, where it aged for approximately 20 months before bottling.



GENEVIEVE

TASTING NOTES

This Bordeaux-style red blend is elegant and full-bodied, reminiscent of a classic Bordeaux in both style and structure. It offers a complex bouquet of blackberry, black currant, and hints of leather, while subtle cedar and spice add depth. The richly layered palate is balanced and refined, leading to a dry, persistent finish.

VINEYARD NOTES

Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot and Petit Verdot: the five grape varieties that make up this blend. They are all sourced from Oak Farm Estate Vineyard and are all VSP trained. The crop load was thinned prior to veraison and leaves were pulled on the north side of the vines to improve sunlight exposure and airflow.

WINEMAKER NOTES

All grapes were hand-picked in the morning and gently sorted and transferred to temperature -controlled stainless steel tanks. The must of each lot was inoculated and fermentations were managed with regular pump-overs. The wine was then racked in French oak barrels where it aged for about 20 months. The lots were blended together only 10 months prior to bottling.








OF
OAK FARM
FOOD EXPERIENCE
oakfarmvineyards.com























FOOD EXPERIENCE

Since launching in May 2024, the Food Experience at Oak Farm Vineyards has transformed our Lodi estate into a true destination for wine lovers and food enthusiasts alike. Under the guidance of Chef Lacey Franklin, we craft every dish from scratch daily—using fresh, seasonal ingredients sourced from local growers and purveyors.





OAK FARM
VINEYARDS

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