



**Vintage:** 2017  
**Varietal:** Sauvignon Blanc  
**Appellation:** Lodi  
**Harvest Date:** 8/14/17, 8/19/17  
**TA:** 6.0 g/L  
**pH:** 3.46  
**Aging:** Stainless Steel  
**Fermentation:** Inoculated  
**Bottling Date:** 12/08/17  
**Alcohol %:** 13  
**Residual Sugar %:** 0.5  
**Cases:** 1,715

## 2017 Sauvignon Blanc

Mohr-Fry Ranches | Lodi, California

### Awards

99 Points, Double Gold at the 2018 California State Fair Commercial Wine Competition  
Double Gold at the 2018 San Francisco Chronicle Wine Competition  
Double Gold, Best of San Joaquin County at the 2018 North of The Gate Wine Competition  
92 Points at the 2018 Jerry D Mead's New World International Wine Competition  
92 Points, Gold at the Orange County Wine Society 2018 Commercial Wine Competition  
90 Points, Gold at the 2018 Winemaker Challenge International Wine Competition  
Gold at the 2018 American Fine Wine Invitational Competition & Gala

### Tasting Notes

This Sauvignon Blanc captures aromas of citrus, mango and a touch of lime. On the palate, these citrus notes are complimented by tropical fruit flavors of guava and passion fruit. Balanced with crisp acidity and juicy flavors for a lingering finish.

### Vineyard Notes

These grapes are grown by Mohr Fry Ranches and are certified by Lodi Rules as Sustainably Grown. Located off of Acampo road in the Mokelumne River Sub AVA or the greater Lodi Appellation. Vines are grown on a trellis and are oriented east to west in flat sandy loam soil. Sauvignon Blanc hails from the Bordeaux region of France and has gained fame for its ability to express regional terroir throughout the wine growing regions of the world. We utilize the same clone (clone 1) that had help put New Zealand Sauvignon Blanc on the map. Lodi produces a more citrusy style, but our wine still has hints of grassiness, without being too herbaceous.

### Winemaker Notes

Grapes were harvested in two separate picks, almost one week apart in order to achieve different ripeness levels. Both picks were machine harvested and gently whole cluster pressed to a temperature controlled stainless steel tank. The juice was racked, commercial yeast was added and the juice fermented. After a long fermentation, the wine was racked and held cold until it could be finished for an early bottling to maintain freshness and liveliness.

[oakfarmvineyards.com](http://oakfarmvineyards.com)  
23627 N. DeVries Rd, Lodi, CA 95242

