2024 Tievoli Rosé

Estate Grown | Lodi, California

OAK FARM
VINEYARDS



Tasting Notes

Our inaugural vintage of Tievoli Rosé shines with a delicate salmon hue. 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

The 2024 Estate Rosé is sourced from two Oak Farm–owned vineyards: our Estate Vineyard and the nearby Davis Road Vineyard, located just one mile east of the winery. Both sites are situated within the Mokelumne River sub-AVA of the Lodi appellation and feature well-drained sandy loam soils. The vines are trained on a Vertical Shoot Positioning (VSP) trellis system and are sustainably farmed in accordance with the LODI RULES certification program.

Winemaker Notes

Grapes were hand-harvested in the early morning to preserve freshness, then gently sorted and destemmed into stainless steel fermentation tanks. Shortly after destemming, approximately 8–10% of the free-run juice was drawn off via the racking valve using the saignée method—where a portion of the pink juice is removed from the red must to produce rosé. This juice was then transferred to a separate tank for fermentation. A long, cool fermentation lasting about three weeks helped preserve aromatic purity and crispness. Upon completion, the wine was racked, held cold, and bottled early in February to capture its freshness and vibrant character.

Vintage: 2024
Varietals: 42% Grenache, 27% Primitivo, 11% Barbera, 11% Syrah, 6% Sangiovese, 3% Mourvedre
Appellation: Lodi (Mokelumne River)
Harvest Dates: 9/4/2024, 9/18/2024
Fermentation: Inoculated
Aging: Stainless steel
TA: 5.6 g/L
pH: 3.36
Alcohol: 14.5%
Residual Sugar: 0.16%
Bottling Date: 2/21/2025
Cases Produced: 632

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LODI RULES SUSTAINABLE WINEGROWING CERTIFIED GREEN