2025 Fiano

Estate Grown | Lodi, California

OAK FARM
VINEYARDS



Tasting Notes

This Fiano bursts from the glass with fragrant peach, chamomile blossom, and soft floral tones, layered with a touch of juicy kiwi. Bright and lively on the palate, it combines aromatic intensity with freshness, finishing long and refreshing with lingering stone fruit and floral notes.

Vineyard Notes

The Fiano grapes are Oak Farm Estate grown on the northwest side of the property, where the site's conditions have proven to be an excellent match for this southern Italian varietal. This grape holds personal significance for the Panella Family, whose heritage traces back to Avellino, Italy, which is Fiano's place of origin. The vines are trained on a Vertical Shoot Positioning (VSP) trellis system. Targeted leaf removal on the north side of the canopy and crop thinning during the growing season were performed to enhance airflow, reduce disease pressure, maintain vine balance, and improve fruit concentration.

Winemaker Notes

Grapes were hand-harvested in the early morning to preserve freshness and gently whole-cluster pressed into temperature-controlled stainless steel tanks. Following a brief settling period, the juice was racked and divided between two fermentation lots—one underwent a native fermentation using ambient yeast, while the other was inoculated with a selected cultured yeast strain. Fermentation proceeded slowly at cool temperatures to retain aromatic integrity. Upon completion, the wine was transferred to oak barrels and aged for six months on light lees, without bâtonnage, to maintain purity and texture.

Vintage: 2025
Varietal: Fiano
Appellation: Lodi (Mokelumne River)
Harvest Dates: 8/23/2025
Fermentation: Both native and Inoculated
Aging: Neutral oak barrels
TA: 6.7 g/L
pH: 3.21
Alcohol: 14.5%
Residual Sugar: 0.04%
Bottling Date: 2/19/2026
Cases Produced: 472

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LODI RULES SUSTAINABLE WINEGROWING CERTIFIED GREEN