2025 Tievoli Sauvignon Blanc

Lodi, California

OAK FARM
VINEYARDS



Awards

91 Pts, Best Buy - Wine Enthusiast (Nov. 2026)
90 Pts, Gold - 2026 California State Fair Commercial Wine Competition

Tasting Notes

Aromas of citrus and green apple are accompanied by tropical notes of pineapple and passion fruit. This wine 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 is the only one oriented at an angle to provide balanced sunlight. The other one, farmed by Bruce Fry, is located in 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.

Vintage: 2025
Varietal: 100% Sauvignon Blanc
Appellation: Lodi
Harvest Date: 8/23/2025
Fermentation: Inoculated
Aging: 6 months in stainless steel
TA: 6.0 g/L
pH: 3.36
Alcohol: 13.5%
Residual Sugar: 0.26%
Bottling Date: 2/19/2026
Cases Produced: 1,278

oakfarmvineyards.com
23627 N. DeVries Rd, Lodi, CA 95242

LODI RULES SUSTAINABLE WINEGROWING CERTIFIED GREEN