



Appellation

Lodi – Mokelumne River AVA

Growing Philosophy

During the early years of the Farrah Vineyard, we approached farming with the most advanced and modern techniques of trellising, canopy management and irrigation, which resulted in years of underwhelming fruit. Positioned with ripping out the vineyard or reversing our approach, we settled on simplifying our farming techniques and returning to the basics. After we deployed a classic single curtain trellising system, less aggressive canopy management and sustainable cover crop practices, this vineyard became one of the most esteemed vineyards in all of Lodi, showcasing amazing Syrah year after year.

Vineyard Highlights

Farrah Vineyard (1989) – Originating from our estate in the Mokelumne River AVA, the Syrah vineyard was made famous with the first 90+ rated wine out of Lodi. Sustainably farmed and handpicked, it is a true gem of the Lodi region.

Vintage Notes

The 2022 growing season began with ideal weather conditions complete with early rains followed by a crisp spring and warm summer. As a result, grape clusters were smaller with more concentration of flavors along with fantastic acidity. The portion of Albarino designated for our sparkling white wine was the first fruit to be harvested on August 6th. Just a few days later, we began harvesting Zinfandel fruit which came in slightly earlier than initially expected. The region experienced a mild heat wave towards the end of the season creating some urgency to get select varietals into the winery and crushed with no delay. Thankfully, all varietals were brought in with top quality marks and fermentation is coming along nicely. Harvest continued into November this year, at which point we harvested our final varietals, Cabernet Sauvignon and Dolcetto.

Winemaking

Rather than approaching Syrah with the “bigger is better” mentality, we prioritize balance in order to showcase the true qualities of this varietal from Lodi. This begins with a delicate hand in the vineyard and a low yield of 4 tons per acre. We hand harvest early in the morning, while temperatures are still low, preserving the acidity in the grapes. The grapes are cold soaked for 48 hours at a temperature of 45 degrees and slowly brought up to 60 degrees (F) before inoculation of yeast. 40% is barrel fermented in 100% French Oak and the remaining is fermented in stainless steel with pump overs two times per day. After a 5-day extended maceration, the wine is aged in a combination of light and medium toast French Oak, 40% new.

Taste

Dark Garnet in color, the wine exhibits aromas of cherry and chocolate. The palate bursts with plum and spice followed by a long finish. True to Klinker Brick style, the wine is balanced with juicy acidity and a fine tannin structure.

Vital Statistics

Production 3500 cases

Maturation 15 Months French Oak

Cooperage Saury

Harvest Date September 15, 2022

Brix 25°

Maceration 7 Days

Alcohol 15.2%

PH 3.84

TA 5.9 g/L

