FIRST FIDDLE

Lodi, California

Lodi, California has for too long played second fiddle to our more famous neighbors. But having worked the land for five generations, our family knows Lodi deserves its own limelight. The warm days and cool nights produce wines that are concentrated yet balanced, while the minerality in the soil imparts complex flavors. First Fiddle wines are produced from our 100% estate, sustainably-certified vineyards. Our winemakers are David Akiyoshi and Karen Birmingham.

First Fiddle: Proudly showing what Lodi can do.

First Fiddle Chardonnay

Highlights: Extremely friendly style; incredible price/quality; sustainably farmed certified.

Winemaking: Grapes are harvested cold in the middle of the night and received at the winery immediately after picking for gentle pressing. Wine is sur lie aged for 12 months. Partial malolactic fermentation. 25% aged with new French and American oak for 6 months.

First Fiddle Cabernet Sauvignon

Highlights: Wonderful 25 year-old estate vines; incredible price/quality; sustainably farmed certified.

Winemaking: 100% malolactic fermentation. 8 months aging with French (80%) and American (20%) oak.







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