LODI
WINEGRAPE
COMMISSION

Lodi Climate and Soils

A Climate for Quality

Lodi Wine Country is defined and influenced by its proximity to the Pacific Ocean and San Francisco Bay. Situated directly east of San Francisco, at the edge of the Sacramento River Delta, Lodi takes advantage of the coastal gap as the northern and southern coastal ranges meet at the San Francisco Bay. As temperatures rise in the central valley, cool maritime breezes are pulled directly across the Lodi region creating a distinctive climate that has allowed premium winegrapes to flourish for over a century.

Boasting a classic Mediterranean climate, Lodi has warm, dry summers and cool, moist winters, with an average annual rainfall of 17". The warm summer days allow Lodi grapes to develop full ripe fruit flavors while the distinctive breezes maintain the natural acidity for structure and complexity in the finished wines.

Soil from the Sierras

Lodi is a diverse wine-producing region formed millions of years ago through geological events and alluvial waters. Two major rivers that originate in the Sierra Nevada feed Lodi - the Mokelumne and the Cosumnes. These rivers have brought soils rich in minerals that lend distinctive flavors to the wines of Lodi. A few of the more dominant soils are described below:

Tokay Fine Sandy Loam

The Tokay Fine Sandy Loam is the home to the majority of Lodi's fifty to one hundred year old Zinfandel vines. The well-drained sandy soil allows the vines to slowly draw the water down over the course of the season producing very uniform and balanced growth. The grapevine root pest phyloxera does very poorly in this sandy soil, sparing many of the old own-rooted Zinfandel vines. This soil also sits directly in the path of the cool coastal breeze influence, which imparts excellent color an intense fruit flavors in the finished wines.

Tuscan Stony Loam

This well-drained gravelly soil is found in the rolling hills on the eastern side of the Lodi Wine Region. Full of pebbles and cobbles, fertility an available water capacity are very low allowing the winegrower to precisely administer irrigation to the vines at the stage that most benefit wine quality. The vines can be stressed for water late in the spring and early in the summer intensifying the flavor and color of the fruit. Cover crops are commonly grown between the vines to prevent erosion.

San Joaquin Loam

This moderately well drained soil has a solid clay, rocklike layer. The available water-holding capacity is low, and roots must find their way through the cracks in the clay layer. The naturally low to moderate fertility controls vigor and keeps the vines small producing grapes with excellent concentration of flavors. The tendency of the soil to dry out by early summer controls the vines through the latter part of the growing season.

Archerdale Clay Loam

This deep, well-drained, rich soil has a high available water-holding capacity. The natural fertility of this soil lends it very well to sustainable farming practices. Very little water or fertilizer is required to maintain healthy vines in this soil. Cover crops are frequently planted to balance the vines and provide habitat for native species.