

LANGETWINS

FAMILY WINERY AND VINEYARDS

2018 ESTATE CHARDONNAY

We respect the land where our vineyards grow - our family's connection to nature gives our wine its foundation and individuality. Distinct soil and climate coupled with responsible farming practices highlight the character of each vintage from our generational farm in Lodi, California.

GROWING SEASON

Weather is a key element of farming – it plays a crucial role in the health of our vines and winegrapes. Daily temperatures and rainfall come together to dictate the growing season, making each vintage distinctive. 2018 was a long and even season with moderate conditions and mild summer weather. This allowed the winegrapes to mature slowly with even ripening, pushing our start of harvest to August 6th, 10 days later than the previous two years. The overall moderate to cool harvest conditions were good for flavor development, but on October 3rd we endured rain showers. Luckily the following two weeks were dry and sunny helping finish the sugar accumulation in our mid to late ripening varieties. We ended harvest in November, one of the latest in recent memory, with particularly good quality and spectacular color in the red varieties and white varieties with sound flavor and acid development.

VINEYARD NOTES

Our Estate Grown Chardonnay Vineyards in the Clarksburg Appellation consistently create unique tropical fruit flavors. With the cold evenings and breezy afternoons, the conditions are ideal for perfect acid, pH balance, and strong fruit flavors.

WINEMAKER NOTES

Our 2018 vintage has a youthful bouquet of tropical notes and a hint of golden apple. On the palate, the fresh and fruity notes are mellowed by a hint of vanilla and integrated richness from sur-lie aging. With a combination of crisp acidity and creaminess, it is a refreshing yet savory wine.

WINE STATISTICS

VARIETAL

Chardonnay

APELLATION

Clarksburg

VINTAGE

2018

ALCOHOL

14.5%

VINEYARD PHILOSOPHY

Certified Sustainable

WINEMAKER

David Akiyoshi

WINEGROWERS

LangeTwins Family

TA

5.7 g/L

PH

3.49

RS

0.6 g/L

