

LANGETWINS

FAMILY WINERY AND VINEYARDS

2018 ESTATE SAUVIGNON BLANC

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

The vineyards are located in the Lodi Appellation where the cool nights keep the acidity just right for a balanced wine. Each vintage we have a consistent quality in our “Musqué Clone” and are pleased with the unique fruit flavors that come from the vineyards.

WINEMAKER NOTES

Zesty lemon, grapefruit and a hint of tropical notes highlight our 2018 Sauvignon Blanc. A touch of gooseberry adds a freshness to the bright citrus and crisp fruit character. These vivid aromas and flavors make for a refreshing wine that is easy to enjoy.

WINE STATISTICS

VARIETAL

Sauvignon Blanc

APPELLATION

Lodi

VINTAGE

2018

ALCOHOL

13.0%

VINEYARD PHILOSOPHY

Certified Sustainable

WINEMAKER

David Akiyoshi

WINEGROWERS

LangeTwins Family

TA

6.6 g/L

PH

3.30

RS

1.9 g/L

