



LANGETWINS
FAMILY WINERY AND VINEYARDS

BIO DAVID AKIYOSHI



David, a second generation winemaker who graduated from University of California, Davis, is a 35 year veteran winemaker from Robert Mondavi. As Director of Winemaking at Woodbridge by Robert Mondavi, he led a team of enologists in creating and evolving their wine style to improve the quality of Woodbridge wines. He helped pioneer winegrower lot processing for direct wine quality feedback, supported barrel aging of premium wines for enhanced quality, and drove stylistic winemaking for hundreds of different wines.

His winemaking philosophy stems directly from Robert Mondavi himself, driving continuous improvements while nurturing a respect for both grape and wine. Today, his belief in true varietal expression and wine's natural marriage with food makes him a pivotal member of the LangeTwins team.

In addition to making the LangeTwins family wine, David is a restaurateur with his wife Trisha at their family restaurant School Street Bistro in Lodi, California. Outside of food and wine, he enjoys collecting vintage and new watches, golfing, and snow-skiing.

Lodi, California



Q | A

DAVID AKIYOSHI

What first attracted you to winemaking? My father was a researcher at UC Davis in the Enology Department and later with Gallo Winery, so wine and winemaking was always a part of my life. And then there was the Viticulture 3 Class at UC Davis.

What other winemakers either influenced your style or mentored you? Robert and Tim Mondavi were most influential to me because they both emphasized the importance of expressing the varietal distinctiveness through the winemaking process. And just as important, the most successful wines are made to enhance the food you eat and the conviviality of the company you keep.

How would you describe your winemaking philosophy? Quite simple: wines are best served as an accompaniment to a meal and shared with friends.

What other thoughts do you have on wine and food pairing? Being exposed to wine and food pairings in all of the glorious iterations helps to define the role that wine plays in our life. Wine and food is part of a natural continuum of flavor, texture and balance, and we evaluate all by using our senses. Through the process of winemaking, from grape to bottle, we raise and develop flavors and textures that please the palate just like a restaurant chef who considers how to prepare and present a dish. However, unlike a restaurant where the chef can quickly make a second dish, winemakers only get one chance per year to get it right.

Time and experience shapes a winemaker, do you agree? Yes. The empirical nature of learning the many facets of wine styles found in different growing regions around the world helps influence my winemaking. It cannot be taught by reading a book or watching a video. This, and experience, helps me understand what makes wine "tick" and is truly a skill developed over time.

What do you look for when you make wine? Winemaking is a process of intention. How to make a wine based on the knowledge of what a wine tastes like as a finished product in the glass is done through the skills of the winemaker. Each step is measured and every decision for each lot of wine done with an idea of how it will taste in a month, a year or longer.

How do you know when you have a good vintage? Another simple one! When there are few decisions to make as the wine is being made. All of the elements of greatness are already expressed in the wine.

What is the most difficult aspect of making wine? To be diligent enough to raise and develop wines but not be overly protective... (see: parenting skills).

What do you like best about your job? Every vintage is unique and it is the responsibility of the winemaker to adapt and work with each new vintage. There is a very high degree of empiricism to the craft of winemaking and your knowledge will expand and be challenged with the next vintage to be made.

What is one aspect of your job that might surprise people? The amount of scientific knowledge required to understand the cause and effect of winemaking. No doubt wine can be made without a science background simply because it is also a very natural product, but until you know why things are done in winemaking, the process is serendipitous.

What is an unforgettable moment in your winemaking career? Wine tasting with the Cellarmaster of Domaine Ramonet who came straight into the cellar from a soccer game wearing his soccer gear and cleats and launches into tasting a bunch of red/white Burgundies, opening up bottles and different vintages through Le Montrachet without concern to rarity but simply to emphasize and describe the singularity of the wines we tasted. Pretty cool.

What is your favorite wine that you've made and what makes it your favorite? Midnight Reserve because the varietal mix changes with each vintage.

When you look at the history of winemaking in the Lodi Appellation, where has it been and where do you think it's going? I've always described the Lodi Appellation as the newest/oldest winegrowing region in California. With Zinfandel vines older than 120 years, Lodi should be recognized as a significant winegrowing region in the history of California. The definition of the appellation, however, requires enough wineries to make wine from Lodi to help define the qualities of the wines and grape varieties from the region. Fortunately, the number of wineries has grown and with this increase of wines from the Lodi Appellation, the quality of wines and the public interest in the region can no longer be ignored.

What makes Lodi unique for winegrowing? A long history of winemaking, unique soils and a sweet-spot climate for winegrapes. We have the same climate that all great regions do - check the Sunset Western Gardening Book: Zone 14.

What makes Clarksburg unique for winegrowing? Equal to Lodi, but the soils are different so it requires different viticultural techniques and skills.

Tell us about your life away from the winery. I love golf, but do not much time to play, cooking, and playing at the restaurant, which I own with my wife Trisha, for almost 15 years now. I also collect vintage and new watches because time is too precious to measure any other way.