

LANGETWINS

FAMILY WINERY AND VINEYARDS

2016 CABERNET FRANC | MILLER

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

With above average winter rains, we began the 2016 growing season with enough moisture in the soil profile to delay the start of irrigation. This allowed the vines to grow at their own pace until the crucial time when we began spoon feeding water to control vigor. Warm daytime temperatures and cool nights resulted in all varietals ripening quickly in the first half of the season, but as we came closer to fall, the late ripening varietals took their time reaching maturity. What developed was a long harvest, beginning at the end of July and lasting until the end of October, just before the first major fall rainstorm; lucky for us 99% of our vineyards were harvested. The outcome is a season with average to above-average yields and winemakers please with the quality.

VINEYARD NOTES

Miller is unlike any other vineyard we farm in the Clarksburg AVA. The 6.01 acres of Clone 13 Cabernet Franc develop thick skins to combat fierce Delta winds and each vine seems to perform uniquely due to the topography and soil mix. Grafted from Sauvignon Blanc in 2010, the varietal has performed as we expected - it is difficult to grow, but crafts a beautiful wine.

CLARKSBURG AVA

Located on the Sacramento River in the heart of the Delta, the Clarksburg AVA has a profound maritime influence. Cool mornings give way to warm afternoons and temperatures quickly cool again in the evenings. With land at or below sea level, the fertile soil attracts and holds nutrients and water which calls for constant monitoring.

WINEMAKER NOTES

The wine opens with aromas and flavors of cocktail green olive that dissipate to dark cherry and delicate floral notes. The mellow tones are enriched from the wine spending extended time in French oak barrels, imparting subtle warmth and, as it develops, the finishing of spice, chocolate, and espresso. It is an elegant wine that any admirer of classic Bordeaux varietals will enjoy.

WINE STATISTICS

SOIL COMPOSITION

Sandy Clay Loam. Derivation dominantly granite rock.

VINEYARD PHILOSOPHY

Certified Sustainable

TRELLISING

Modified Vertical Shoot Positioning

LOCATION

38°17'49.1"N, 121°28'07.5"W

CASES PRODUCED

998 | 6 Pack

AGING

Neutral French Oak Barrels;
12 Months

HARVEST DATE

October 11, 2016

CLONE

13

BOTTLE DATE

March 25, 2019

TA PH
5.9 g/L 3.65

BRIX

27.9°

ACRES

6.01

ALCOHOL

15.0%

RS
0.5 g/L



SOIL

DIERSSEN CLAY LOAM

- Moderately deep
- Located on basin rims
- Formed in alluvium
- Derived from mixed granite rocks
- 0-25 ft at or above sea level
- Poorly drained
- Permeability is slow
- Root depth limited by hardpan at 1.5-3 ft
- Very slow or slow runoff

CLONE

13

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- Reported to be French clone 312
- Crafts varietally distinct wines

TRELLISING

MODIFIED VERTICAL SHOOT POSITIONING

- Vines trained upward with narrow fruit zone
- Adjustable catch wires to train vine growth
- Compatible with vineyard mechanization
- Improves exposure to sunlight

ROOTSTOCK

S04

- Chosen based on resistance to soil pests, soil's texture, chemistry, depth, fertility, water availability, irrigation practice, vineyard design, and variety chosen
- Medium to low vigor
- Medium to low drought tolerance
- Works well in cool regions



“This vineyard is unlike any other in Clarksburg. The soil mix and lack of barriers against the wind makes it irreplaceable. The result of the vineyard, the quality, is so rewarding as a farmer.” - BRAD LANGE

