

LANGETWINS

FAMILY WINERY AND VINEYARDS

2018 NERO D'AVOLA | REDTAIL

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

In 2012 the Redtail Vineyard was planted adjacent to our winery in the heart of the Jahant AVA. The 3.62 acre block has open vines with small canopies allowing filtered sunlight to uniformly ripen clusters.

JAHANT AVA

Located in the center of the Lodi AVA, the Jahant AVA is geographically the smallest of Lodi's seven AVAs - a total size of 28,000 acres, with roughly 9,000 acres planted to vineyard. It sits on highly dissected river terraces and old floodplain deposits. The classic Mediterranean climate has Delta fog influence, and receives cold air drainage and entrapment within our vineyards.

WINEMAKER NOTES

Our hands-off approach to winemaking allows the naturally occurring aromas and flavors to shine. Once fermentation was complete the wine was moved to neutral French and American oak barrels where the delicate flavors developed without being overpowered by the oak. Opening with bright aromas of raspberry and spice more dark fruit notes come across the palate and carry through to the finish. The subtle tannin and fruit flavors make this an ideal wine to pair with a variety of foods.

WINE STATISTICS

SOIL COMPOSITION

Loam. Derivation mixed rock.

VINEYARD PHILOSOPHY

Sustainable Viticulture

TRELLISING

Wide T Vertical Shoot Positioning

LOCATION

38°12'27.7"N, 121°18'01.6"W

CASES PRODUCED

1375 16 Pack

AGING

Neutral French & American Oak; 12 Months

HARVEST DATE

October 13, 2018

CLONE

Custom

BOTTLE DATE

January 30, 2020

TA 5.1 g/L
PH 3.55

BRIX

26.0°

ACRES

3.62

ALCOHOL

14.0%

RS

0.4 g/L



SOIL

SAN JOAQUIN LOAM

- Moderately deep to hardpan
- Dissected low terraces
- Formed in alluvium
- Derived from granite rock
- 20-100 ft above sea level
- Moderately well drained
- Permeability is very slow
- Low available water capacity
- Runoff is slow

CLONE

CUSTOM

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- Produces very deep color with quality
- Prefers low to medium fertile soils

TRELLISING

WIDE T VERTICAL SHOOT POSITIONING

- Vines trained upward with narrow fruit zone
- T-crossarm to train vine vertically
- Trellis optimized for natural air movement and speckled 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

