

LANGETWINS

FAMILY WINERY AND VINEYARDS

2017 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

The 2017 growing season marked the end of the drought with heavy winter rainfall that continued into the spring. Due to the rain, timely vineyard practices were crucial and we adapted our cultural techniques to maintain vine balance. Heat spikes during late August to mid-September required close attention to irrigation to ensure vine health. With the given weather, our winegrapes developed the required sugars, but full flavor maturation delayed our harvest. The wait was worth it and the outcome was a vintage that boasts bright and fresh whites with ideal levels of acidity and red wines that are showing good intensity and concentration.

VINEYARD NOTES

Miller is unlike any other vineyard we farm in the Clarksburg AVA. The 10.95 acres of Clone 13 and 11 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.

WINE STATISTICS

SOIL COMPOSITION

Sandy Clay Loam. Derivation dominantly granite rock.

VINEYARD PHILOSOPHY

Certified Sustainable

TRELLISING

Wide T Vertical Shoot Positioning

LOCATION

38°17'49.1"N, 121°28'07.5"W

CASES PRODUCED

1714 | 6 Pack

AGING

French Oak Barrels;
10-22 Months

HARVEST DATE

October 13, 2017

CLONE

13 & 11

BOTTLE DATE

January 30, 2020

TA	PH
5.4 g/L	3.67

BRIX

27.1°

ACRES

10.95

ALCOHOL

14.5%

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

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality

13

- Reported to be French clone 312
- Crafts varietally distinct wines

11

- Reported to be French clone 214
- High vigor with medium yields

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



“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

