

LANGETWINS

FAMILY WINERY AND VINEYARDS

2018 CHARDONNAY | MERRILL

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.

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

Our first vintage of Merrill Vineyard Chardonnay is a real expression of the unique terroir, showing the beauty of the vineyard. It carries the signature Clarksburg qualities of ripe tropical fruit with lavender-honey aromas. Mouthwatering flavors of ripe pineapple come together with satisfying fresh baguette notes. Two months of aging on the primary lees followed by 9-10 months of sur-lie aging on the secondary lees in neutral barrels adds an enticing savory aspect to the wine. On the palate, the viscosity of the wine is balanced by the right amount of acid, leaving a wonderful length in the finish.

WINE STATISTICS

SOIL COMPOSITION

Silty and Mucky Clay Loam. Derivation mixed rock and decomposed plants.

VINEYARD PHILOSOPHY

Certified Sustainable

TRELLISING

T-Trellis with 16" foliage crossarm

LOCATION

38°16'50.8"N, 121°30'31.5"W

CASES PRODUCED

584 | 6 Pack

AGING

30% barrel ferment; 2 mos. primary lees; 9-10 mos. secondary lees; neutral barrels

HARVEST DATE

September 10 & 11, 2018

CLONE

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BOTTLE DATE

June 20, 2019

TA

5.4 g/L

PH

3.54

BRIX

25.2°

ACRES

81.09

ALCOHOL

14.2%

RS

0.6 g/L



SOIL

GAZWELL MUCKY CLAY | 66%

- Found in back swamps along edge of fresh water marshes
- Very deep
- Formed in alluvium
- Derived from mixed rock sources and decomposed hydrophytic plant remains
- 0-15 ft below sea level
- Very poorly drained
- Moderately rapid permeability in mineral soil, rapid in underlying organic soil
- Water depth maintained by pumping

EGBERT CLAY | 34%

- Found in basins of river deltas
- Very deep
- Formed in alluvium
- Derived from mixed rock sources
- Poorly drained
- Permeability is slow
- Very slow or slow runoff
- Levees and drains required to control water

TRELLISING

T-TRELLIS WITH 16" FOLIAGE CROSSARM

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

CLONE

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- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- Martini selections from Stanly Lane Vineyard, Carneros
- Ability to produce great quality wine at good yields

ROOTSTOCK

FREEDOM

- Chosen based on resistance to soil pests, soil's texture, chemistry, depth, fertility, water availability, irrigation practice, vineyard design, and variety chosen.
- High vigor
- Medium drought tolerance
- Sensitive to latent viruses

