

LANGETWINS

FAMILY WINERY AND VINEYARDS

2019 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

The 2019 growing season brought above-average winter rainfall that transitioned into a mildly-cold and wet early spring. The first sign of bud-break was slightly later than prior years, however, with a very warm April our vines responded with rapid growth. May arrived with a strong winter-like storm dropping between two and three inches of rain causing fast growing canopies that required leaf pulling and trimming to open the vine for even ripening. Verasion progressed steadily to harvest which began at the end of July and continued through October, where on average there was moderate daytime warmth and cool evenings that helped retain the winegrapes' freshness.

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 2019 vintage of Merrill Vineyard Chardonnay is a real expression of the unique terrior, 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. Twelve 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

189 | 6 Pack

AGING

12 Months Neutral Oak

HARVEST DATE

August 30 & 31, 2019

CLONE

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BOTTLE DATE

January 19, 2021

TA

4.6 g/L

PH

3.65

BRIX

23.6°

ACRES

81.09

ALCOHOL

14.5%

RS

0.5 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

4

- 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

