2020 CHARDONNAY | MERRILL

LANGETWINS

FAMILY WINERY AND VINEYARDS

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

To reflect on the 2020 growing season, we must look to the end of 2019. Our rain-season began with a good steady pace in late November and continued through early January, but Mother Nature turned off her spigot and we only had a couple good storms in March and April. As spring arrived, the vines awoke on-time, but the temperatures were erratic, resulting in shatter and poor berry set for many varietals. After a short heat spike in late May, summer temperatures were normal, and we had healthy vine canopies. In mid-August, lasting through September, high-elevation smoke from the wildfires was present off-and-on which likely moderated the forecasted high temperatures. In the end, most sensitive white varietals were harvested before the smoke arrived showing great quality aromatics and flavors, and the poor fruit set in many of our red varietals during the Spring gave us amazing concentration of flavor and aroma in the finished wines.

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

Coming from our Clarksburg Merrill Vineyard, our newest vintage Chardonnay has something for everyone to enjoy. The delicate gold color of this wine really sets the tone for what is to come. Immediately, you are immersed in savory and slightly sweet aromas reminiscent of freshly baked brioche bread brushed with butter. On the Palate, the balance of this wine really shines. The acidity is fresh and vibrant on the front with flavors of honeyed melon and tropical pineapple. Towards the finish, soft, warmer tones come through due to 15 months of neutral oak aging.

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 1060 | 6 Pack AGING 15 Months Neutral Oak HARVEST DATE August 26, 2020 CLONE 4

 BOTTLE DATE

 February 17, 2022

 TA
 PH

 4.1 g/L
 3.69

BRIX 23.6° ACRES 81.09 ALCOHOL 15% RS 0.6 g/L



CULTIVATING A LASTING IMPACT, TOGETHER.

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SOIL

GAZWELL MUCKY CLAY | 66%

- Found in back swaps 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

