

LANGETWINS

FAMILY WINERY AND VINEYARDS

2020 ZINFANDEL | 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

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 varieties. 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 varieties were harvested before the smoke arrived showing great quality aromatics and flavors, and the poor fruit set in many of our red varieties during the Spring gave us amazing concentration of flavor and aroma in the finished wines.

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

We are proud to release our first vintage of Zinfandel from the Redtail Vineyard. This classic Lodi Varietal delivers bold fruit flavor with smoky, peppery accents, making it a perfect pair for barbeque and grilled veggies. The bouquet contains vivid black cherry, dried cranberry, and defined notes of pipe tobacco. 14 months of American oak aging lends an almost sweet perception to the jammy fruit flavors in this wine and elevates it with spicy notes of cinnamon

WINE STATISTICS

SOIL COMPOSITION

Jahant Loam and Bruella Sandy Loam.

VINEYARD PHILOSOPHY

Certified Sustainable

TRELLISING

Open Vertical Shoot Positioning

LOCATION

38°12'19.4"N, 121°18'2.3"W

CASES PRODUCED

1080 | 6 Pack

AGING

Neutral American Oak, 14 Months

HARVEST DATE

September 11, 2020

CLONE

Primitivo 3

BOTTLE DATE

June 16, 2022

TA

5.6 g/L

PH

3.74

BRIX

26.6°

ACRES

26.6

ALCOHOL

15.5%

RS

0.9 g/L



SOIL

JAHANT LOAM

- Very deep to hardpan
- Formed in alluvium
- Derived from mixed rock sources
- 20-100 feet above sea level
- Very slow permeability.
- Moderate available water capacity.
- 6 foot depth to water table.

BRUELLA SANDY LOAM

- Dissected by intermittent sloughs
- Very deep
- Formed in alluvium
- Derived from granite rock sources
- Well drained
- Permeability is moderately slow
- High water capacity
- Well suited to irrigated row, field or vineyard crops

TRELLISING

OPEN VERTICAL SHOOT POSITIONING

- Vines trained upward with narrow fruit zone
- Improves exposure to sunlight
- Compatible with vineyard mechanization
- Moveable catch wire to guide shoot growth

CLONE

PRIMITIVO 3

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- Ability to produce great quality wine at good yields
- First recorded presence in Gioia del Colle, Puglia

ROOTSTOCK

S04

- 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
- Noted as cool region rootstock

