

LANGETWINS

FAMILY WINERY AND VINEYARDS

2022 CHENIN BLANC | 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.

GROWER NOTES

From an earlier than average budbreak to widespread frost, the 2022 growing season was one of extremes. Late April frost brought significant damage to the Clarksburg appellation, while Lodi was largely spared. Windy spring days, contributed to loose clusters during fruit set, which is good for wine quality. Harvest began on August 1st and after the majority of our white varietals were off the vine, an intense heat wave settled into the San Joaquin Valley. Our teams harvested at night, carefully managing each vineyard with an eagle's eye, ultimately finishing on October 25th with Petit Verdot. We're proud to bring you the 2022 vintage that certainly did not come without it's challenges, but is shaping up to be exceptional.

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 2022 Vintage of Chenin Blanc comes from the young Merrill Vineyard in the Clarksburg Appellation. A cold fermentation helped to ensure the beautiful aromatics were retained in this wine. Aromas of apple, apricot, and nectarine carry through the pallet. Six months of oak aging in neutral barrels adds complexity to this bright and fresh wine. Velvety in texture with a long finish our Chenin Blanc is easy to enjoy.

WINE STATISTICS

SOIL COMPOSITION

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

VINEYARD PHILOSOPHY

Sustainable Viticulture

TRELLISING

Quadrilateral

LOCATION

38°16'50.8"N, 121°30'31.5"W

CASES PRODUCED

1478 | 6 Pack

AGING

6 Months Neutral Oak

HARVEST DATE

August 22, 2022

CLONE

01 & 04

BOTTLE DATE

January 30, 2023

TA

5.4 g/L

PH

3.61

BRIX

21.1°

ACRES

19.38

ALCOHOL

12%

RS

6.3 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

QUADRILATERAL

- Used to reduce canopy density under high-vigor conditions
- Two parallel fruit zones

CLONE

01 & 04

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- Buds early in the growing season
- Ability to produce great quality wine at good yields

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

