

GEN5 CHARDONNAY

Description

We strive for a very friendly Chardonnay, with juicy tropical fruit flavors, a hint of creaminess, and a long, bright finish.

Label Notes

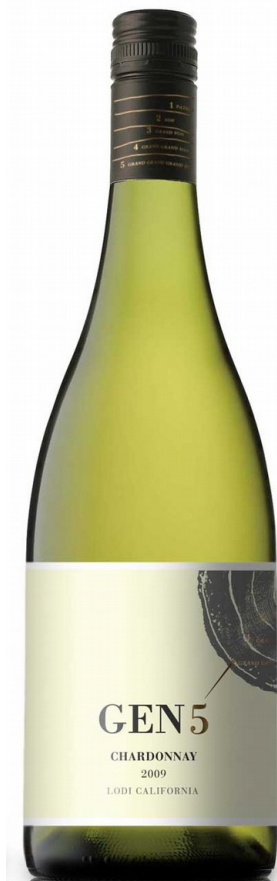
For five generations our family has lived and worked our land in Lodi, California, always striving to leave the land in a better state for the next generation.

Total Production

20,000 cases

UPC

852282002810



Winemakers: Karen Birmingham and David Akiyoshi

Winery: LangeTwins Winery

Vineyards: Estate vineyards in Lodi, California

Climate: Classic Mediterranean. Warm days produce concentrated fruit, while cool nights (from the cooling Delta breezes) impart bright acidity.

Soils: Well-drained rich mineral soils, sandy to clay loam.

Varietals: 98% Chardonnay; 1% Muscat; 1% Viognier

Average Age of Vines: 15 years

Sustainably Farmed: 100%; Lodi Rules

Sorting: Vineyard sorting

Winemaking: Grapes are harvested cold in the middle of the night and received at the winery immediately after picking for gentle pressing. Juice is cold settled for 48 hours then inoculated with special yeast that enhances varietal character and sur lie aging. Juice is fermented at 55F for 20 days, then wine is sur lie aged for 10 months.

Malolactic Fermentation: Partial

Aging: 40% aged in barrel 4-5 months; 15% Clarksburg fruit that was barrel-fermented

Alcohol: 13.9%

Acidity: TA of 6.75 g/L

LEARN MORE AT WWW.GEN5WINE.COM