

VINTAGE 2021

WINEMAKER Karen Birmingham

WINERY LangeTwins Winery

VINEYARDS Estate Vineyards in Lodi, California

VARIETAL 98.6% Chardonnay, 1% Gewurztraminer, 0.4% other white varietals

AVERAGE AGE OF VINES 15 year-old estate vineyards

SUSTAINABLY FARMED 100%

AGING 25% aged with new French oak for 6 months

ALCOHOL 14.2%

TOTAL PRODUCTION 10,000 Cases

RESIDUAL SUGAR 1.7 g/L

ACIDITY TA of 5.2 g/L, pH 3.63

UPC 852282002810

GEN5

CHARDONNAY 2021

VINTAGE NOTES

WINERY INFORMATION: Lange Twins is a fifth generation Lodi winery with over 5,000 acres of estate fruit. Our vineyards are certified green by Lodi Rules Sustainable Wine-growing.

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

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 55°F for 20 days, then wine is sur lie aged for 8 months.

CLIMATE: Classic Mediterranean. Lodi takes advantage of the gap between the northern and southern coastal ranges surrounding the San Francisco Bay. As the day's temperature rises, cool breezes drift in from the Delta, keeping the nights cool which is ideal for the development of complexity in finished wines.

COLOR: Rich Gold

TASTING NOTES: This full-bodied wine features plenty of juicy ripe pear and apple flavors. The texture is smooth and layered, and there's a good hint of acidity to balance the wine's richness.









