



GEN 5

CHARDONNAY 2022

VINTAGE NOTES

WINERY INFORMATION: LangeTwins 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: Medium Straw

TASTING NOTES: Rich fruit aromas, ripe apples, pear, nectarines, and orange oil with notes of vanilla, butter and spice. Palate featuring stone fruit, spice and vanilla. Creamy mouthfeel.

VINTAGE 2022

WINEMAKER Karen Birmingham

WINERY LangeTwins Winery

VINEYARDS Estate Vineyards in Lodi, California

VARIETAL 94% Chardonnay, 2% Muscat Canelli, 1% Chenin Blanc, 1% Viognier and other whites

AVERAGE AGE OF VINES 15 year-old estate vineyards

SUSTAINABLY FARMED 100%

AGING French and American oak in tank and small portion of the wine barrel aged

ALCOHOL 14.2%

TOTAL PRODUCTION 10,000 Cases

RESIDUAL SUGAR 5.7 g/L

ACIDITY TA of 5.7 g/L, pH 3.60

UPC 852282002810

91pts
Top 100 Best Buys of 2024



vinodelsol.com



@vinodelsolwine



@vinodelsol



@vinodelsol

Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.