

VINTAGE 2023

WINEMAKER Karen Birmingham

WINERY LangeTwins Winery

VINEYARDS Estate Vineyards in Lodi, California

VARIETAL 85% Cabernet Sauvignon, 6% Petite Verdot, 3% Malbec, 3% Teroldego, 4% Other Reds

AVERAGE AGE OF VINES Ranging from 4 to 42 years

SUSTAINABLY FARMED 100%

AGING 8 months with French (80%) and American (20%) oak

ALCOHOL 14.1%

TOTAL PRODUCTION 25,000 Cases

RESIDUAL SUGAR 5.3 g/L

ACIDITY TA of 5.7 g/L, pH 3.82

PACK SIZE 12/750

UPC 852282002803

GEN5

CABERNET SAUVIGNON 2023

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 fermented 12 days at 84°F. Wine undergoes extended maceration on skins up to 30 days to maximize varietal expression.

HARVEST: Vineyards fermented as individual lots. Warm fermentation 80°F - 85°F to dryness, some lots with extended skin contact. Vineyards blended, then aged on French and American oak.

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: Deep Ruby

TASTING NOTES: Full-bodied profile with dark fruit flavors such as blackberry, dark cherry, vanilla, and hints of cassis. It's structured yet lush with soft tannins.







