



GEN 5

MERLOT 2023

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: The grapes are picked when the fruit shows good development of ripe plum and berry fruit flavors and the tannins are developed and no longer showing any green characteristics. The grapes are crushed into stainless steel tanks and fermented at moderate temperatures to maintain the bright fruit flavors, but also promote extraction of color and tannin. After the primary fermentation is complete, the new wine is allowed to sit on the skins and seed for a period of 7 to 14 days. This extended maceration helps to polymerize tannins which creates more stable color and more integrated tannin structure. The new wine is then pressed off the skins and seeds to a tank. It then racked multiple times to clarify and aerate the wine. After racking, it is aged on French Oak before being blended with small amounts of different grape varieties to add complexity and balance. The finished blend is filtered before bottling.

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 Garnet

TASTING NOTES: Black cherry, ripe blackberries, cedar and spice, rich. Flavors of ripe fruit, rich, concentrated and smooth.

VINTAGE 2023

WINEMAKER Karen Birmingham

WINERY LangeTwins Winery

VINEYARDS Estate Vineyards in Lodi, California

VARIETAL 76% Merlot, 9% Malbec, 5% Petite Sirah, 5% Cabernet Sauvignon, 2% Petit Verdot, 2% Cabernet Franc

AVERAGE AGE OF VINES 20 years

SUSTAINABLY FARMED 100%

AGING French oak in tank

ALCOHOL 14.4%

TOTAL PRODUCTION 5,000 Cases

RESIDUAL SUGAR 5.7 g/L

ACIDITY TA of 5.1 g/L, pH 3.80

PACK SIZE 12/750

UPC 852282002957



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