



GEN 5

CHARDONNAY 2024

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 at 23.5 - 24 Brix. Fermented in stainless steel tanks for around 15 days, dropping 1 - 2 Brix per day. Inoculated with commercial yeast.

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: Stone fruit with hints of citrus. Elegant notes of caramel from the oak brings this wine a round body with a long finish.

VINTAGE 2024

WINEMAKER Karen Birmingham

WINERY LangeTwins Winery

VINEYARDS Estate Vineyards in Lodi, California

VARIETAL Chardonnay (97%), Chenin Blanc (2%), Picpoul Blanc (1%)

AVERAGE AGE OF VINES 5-20 year-old estate vineyards

SUSTAINABLY FARMED 100%

AGING Aged in oak for 6 months

ALCOHOL 14.03 %

TOTAL PRODUCTION 10,000 Cases

RESIDUAL SUGAR 4.7 g/L

ACIDITY TA of 5.3 g/L, pH 3.55

UPC 852282002810



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