

LANGETWINS

FAMILY WINERY AND VINEYARDS

2018 PETITE SIRAH | DIABLO

We respect the land where our vineyards grow - our family's connection to nature gives our wine its foundation and individuality. Distinct soil and climate coupled with responsible farming practices highlight the character of each vintage from our generational farm in Lodi, California.

GROWING SEASON

Weather is a key element of farming – it plays a crucial role in the health of our vines and winegrapes. Daily temperatures and rainfall come together to dictate the growing season, making each vintage distinctive. 2018 was a long and even season with moderate conditions and mild summer weather. This allowed the winegrapes to mature slowly with even ripening, pushing our start of harvest to August 6th, 10 days later than the previous two years. The overall moderate to cool harvest conditions were good for flavor development, but on October 3rd we endured rain showers. Luckily the following two weeks were dry and sunny helping finish the sugar accumulation in our mid to late ripening varieties. We ended harvest in November, one of the latest in recent memory, with particularly good quality and spectacular color in the red varieties and white varieties with sound flavor and acid development.

VINEYARD NOTES

The Diablo Vineyard sits at sea level providing fertile soil with an abundance of nutrients. We continuously manage both the nutrient and water levels to ensure the winegrapes develop strong flavors.

CLARKSBURG AVA

Located on the Sacramento River in the heart of the Delta, the Clarksburg AVA has a profound maritime influence. Cool mornings give way to warm afternoons and temperatures quickly cool again in the evenings. With land at or below sea level, the fertile soil attracts and holds nutrients and water which calls for constant monitoring.

WINEMAKER NOTES

Extraordinarily deep in color, our Petite Sirah opens with aromas of ripe blackberry and blueberry. This initial bouquet carries through to the palate where the flavors meld with warm spice tones from 12 months of aging in Neutral French and American oak barrels. Finishing with well-integrated tannins, this wine is the perfect pairing for bold flavors.

WINE STATISTICS

SOIL COMPOSITION

Clay Loam. Derivation mixed rock.

VINEYARD PHILOSOPHY

Certified Sustainable

TRELLISING

Wide T Vertical Shoot Positioning

LOCATION

38°20'11.0"N, 121°35'53.2"W

CASES PRODUCED

1493 | 6 Pack

AGING

Neutral French & American Oak; 12 Months

HARVEST DATE

September 26 & 27, 2018

CLONE

03

BOTTLE DATE

May 21, 2020

TA

4.9 g/L

PH

3.71

BRIX

27.8°

ACRES

42.04

ALCOHOL

15.0%

RS

3.6 g/L



SOIL

SACRAMENTO SILTY CLAY LOAM

- Very deep
- Found in flood basins
- Formed in alluvium
- Derived from mixed rock
- Near sea level to 82 ft above sea level
- Natural drainage is poor to very poor
- Runoff is very slow to slow

CLONE

03

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- One of the oldest cultivated varieties
- Well adapted for wide range of soil types
- Very disease tolerant

TRELLISING

WIDE T VERTICAL SHOOT POSITIONING

- Vines trained upward with narrow fruit zone
- T-crossarm to train vine vertically
- Trellis optimized for natural air movement and speckled sunlight

ROOTSTOCK

S04

- Chosen based on resistance to soil pests, soil's texture, chemistry, depth, fertility, water availability, irrigation practice, vineyard design, and variety chosen
- Medium to low vigor
- Medium to low drought tolerance
- Works well in cool regions

