

2016 PINOT NOIR

A TRADITION OF SUSTAINABLE WINEGROWING

As a fifth generation farm family, sustainable winegrowing is a way of life. We learned early on that to be generational we must be sustainable. As a result, our dedication to improving vineyard practices and health of our surrounding natural environment is how we farm. After nearly 30 years, agriculture continues to be the core of who we are and in 2006 we opened our own winery to show that great wine begins in the vineyard. Our 2016 Pinot Noir carries on this proud tradition of sustainable winegrowing. -Enjoy! Randall and Brad Lange (The Twins)

GROWING SEASON

With above average winter rains, we began the 2016 growing season with enough moisture in the soil profile to delay the start of irrigation. This allowed the vines to grow at their own pace until the crucial time when we began spoon feeding water to control vigor. Warm daytime temperatures and cool nights resulted in all varietals ripening quickly in the first half of the season, but as we came closer to fall, the late ripening varietals took their time reaching maturity. What developed was a long harvest, beginning at the end of July and lasting until the end of October, just before the first major fall rainstorm; lucky for us 99% of our vineyards were harvested. The outcome is a season with average to above-average yields and winemakers please with the quality.

VINEYARD NOTES

Located in the Clarksburg Appellation below sea level, our Pinot Noir vineyard's nutrients and water levels are continuously monitored to ensure the winegrapes develop strong flavors during the growing season. Together with cool breezes from San Francisco Bay that help preserve acidity in the ripening fruit, we are able to grow a balanced winegrape.

WINEMAKER NOTES

After crafting Pinot Noir for five vintages from the same vineyard, we have found the best winemaking technique is handling the wine with minimal intrusions to achieve balance. The winegrapes cold soak for a few days and then go through native fermentation, native-malolactic fermentation, and barrel aging for 8 months in neutral French Burgundy oak barrels. This creates a well-rounded, soft featured wine with aromas and flavors of both fresh and dried cherry that blend nicely with floral elements.



WINE STATISTICS

Varietal. Pinot Noir	Appellation. Clarksburg, Ca
Vintage. 2016	Alcohol. 14.2%
Winemaker. David Akiyoshi	Estate Grown
Winegrowers. LangeTwins Family	Certified Sustainable