

A Tradition of Sustainable Winegrowing

LANGETWINS
FAMILY WINERY AND VINEYARDS

2008 MIDNIGHT RESERVE



A Tradition of Sustainable Winegrowing

For nearly three decades our family has proudly practiced the art of sustainable winegrowing. Unlike other farming practices, sustainable winegrowing is all encompassing in its approach. We are not only concerned with the health of the vineyard but its surrounding natural environment. In 2006 we opened a winery with our families (all nine are involved) to showcase our passion for growing sustainable winegrapes—because great wine starts in the vineyard. Our 2008 Midnight Reserve carries on this proud tradition of sustainable winegrowing. **-Enjoy! Randall and Brad Lange (The Twins)**

Growing Season

The 2008 growing season had an interesting start. The winter rains were minimal and the spring rains were absent. As a result, we entered the year with drier than normal soils and a long frost season. Several vineyards in Lodi, Clements Hills, and the Delta regions, were affected by the frost, even with all fingers crossed! After those stressful hours in late April, the rest of the growing season was decent. We had cooler and warmer than normal days, but the fruit had a regular pattern for ripeness and the vines behaved as we expected. When harvest came we made certain severe frost damaged fruit that fell below our quality standards was left out of our lots.

Wine Style

Midnight Reserve is a wine crafted from the classic Bordeaux red winegrapes we proudly grow in our family vineyards within the Lodi Region: Cabernet Sauvignon, Petit Verdot, Merlot and Malbec. All four varietals are crafted as individual wines and allowed to mature independently in French and American oak barrels for 18 to 24 months. In the final blend each varietal joins together providing layers of unique flavors creating an expressive wine.

Winemakers Notes

Our Midnight Reserve is red brick in color and has aromas of ripe red cherry intermingled with young black fruit. This rich fresh aroma develops on the palate leading to a solid but subtle cherry flavor with a touch of vanilla. Twenty months of French Oak aging gives it smooth tannins and a silky texture.

Wine Statistics

Varietal. Bordeaux Blend. 47% Petit Verdot. 45% Cabernet. 4% Merlot. 4% Malbec.	
Vintage. 2008	Appellation. Lodi, Ca
Barrel Aged. 20 months	Alcohol. 13.9%
Winemaker. David Akiyoshi	Sustainably Grown
Winegrowers. Randall and Brad Lange	Estate Grown

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