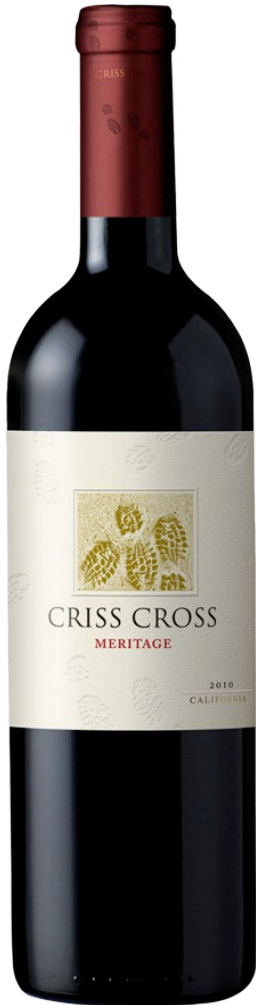




CRISS CROSS Meritage

About Criss Cross: We criss cross different vineyards to find the very best fruit for this richly textured, complex blend. Velvety flavors of black fruits lead to a supple and elegant finish. 100% estate vineyards.



UPC: 859481003563

Winemakers: David Akiyoshi and Karen Birmingham

Winery: LangeTwins Winery

Vineyards: Estate Lodi and Clarksburg vineyards

Varietals: 82% Cabernet Sauvignon, 6% Petite Sirah, 5% Malbec, 4% Petit Verdot, 3% Merlot

Sustainably Farmed: 100% Lodi Rules

Fermentation and Maceration: Gentle destemming, 2 day cold maceration at 6° C. Natural yeast fermentation at max. temp of 24° C for 10 days. Extensive cap management of pumping overs, punching downs and delestage for the first 6 days. 100% malolactic fermentation.

Aging: 12 months in used French oak

Alcohol: 13.6

Acidity: pH of 3.71

YOUR TASTING NOTES:



LEARN MORE AT WWW.VINODELSOL.COM