



## LANGE TWINS SAND POINT ZINFANDEL 2019/\$9.99



### DESCRIPTION

The twins' great-grandparents set down agriculture roots in Lodi in the 1870s and began a family farm growing non-irrigated watermelons. The farm grew year over year and by 1916 the family purchased their first vineyard. It was on this farm that the twins' dad gained experience to carry on the family's agricultural roots. The twins' dad expanded their farm to include the River Ranch and the DeVries Road Ranch, where the twins grew up helping work the farm while exploring the surrounding land.

After returning from college, the twins purchased a small vineyard from their dad and began their farming partnership. It was here, the River Ranch, where they had countless childhood adventures, where they built their lives as neighbors, raised their families, and reignited their love for the land.

This true respect for the land developed into being responsible land stewards, and this commitment guides our daily farming and business practices to ensure they benefit our land, business, team, and the communities in which we live.

Today, with the fifth-generation grown-up, each child made a lifelong commitment to the family, joining the business with roles spanning across both the winery and viticulture teams. The decisions they make today are generational – ensuring our farm, our communities, and the agricultural way of life thrives.

The original family farm is in Acampo, California. This is where Sand Point is nestled between the vineyards and the Mokelumne River. The wine grapes for Sand Point wines are grown on

the rolling hills in Clements, the flat terrain of Lodi and Acampo, and alongside the levees in the Delta. All regions are within Northern California, and more specifically, the Lodi and Clarksburg Appellations.

### **LANGE TWINS SAND POINT ZINFANDEL 2019**

Zinfandel (also known as Primitivo) is a variety of black-skinned wine grape. The variety is grown in over 10 percent of California vineyards. DNA analysis has revealed that it is genetically equivalent to the Croatian grapes Crljenak Kaštelanski and Tribidrag, as well as to the Primitivo variety traditionally grown in Apulia (the "heel" of Italy), where it was introduced in the 18th century, and Kratošija in Montenegro. The grape found its way to the United States in the mid-19th century, where it became known by variations of a name applied to a different grape, likely "Zierfandler" from Austria.



### **Tasting Notes**

#### **NOSE:**

Our 2019 vintage is bursting with juicy dark berry aromas and flavors that are simple, yet bright.

#### **PALATE:**

Super ripe, concentrated and almost sweet, this full-bodied wine overflows with blueberries and cooked strawberries, bay leaf, and tomatoes from a broad-ranging palate. These concentrated fruit notes come together on the palate with a touch of spice that Zinfandel is known for.

#### **PAIRING:**

Perfect with charcuterie and BBQ! Grilled Hamburgers, BBQ Ribs, Chinese Takeout, Baked Beans, and Liver and Onions.

# Lodi & Clarksburg A.V.A., California



Certified Lodi Rules for Sustainable Winegrowing