

LANGE

ESTATE WINERY & VINEYARDS



2016 PINOT NOIR CLASSIQUE

THE VINTAGE

Similar to the last two vintages, the 2016 growing season pushed the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity. Summer provided average conditions with fewer heat spikes than either the 2014 or 2015 vintages, leading to smaller berry size and a higher concentration of flavors, depth and intensity.

THE VINEYARD

This Pinot noir is a blend of fruit from Langes' longtime vineyard partners, including Freedom Hill Vineyard, Temperance Hill Vineyard, Mistletoe Vineyard, Durant Vineyard, Yamhill Vineyards, Hirschy Vineyard, Madrona Hill, and our own Lange Estate Vineyards.

THE WINEMAKING

Throughout the growing season, Winemaker Jesse Lange works closely with vineyard partners to taste for maturity and ripeness to determine the exact moment to pick. These grapes were hand-picked, hand-sorted, and carefully vinified in small lots with a commitment to quality and authenticity. This wine was fermented separately by vineyard & block, allowing the Langes to better understand the wines and how they should be presented. Only free run juice was collected to craft this wine, which was aged entirely in French oak barrels (20% new French oak).

WINEMAKER'S TASTING NOTES

This wine was crafted to be approachable upon release without sacrificing structure and texture. Balanced and brimming with fruit reminiscent of raspberry and currant jam. Higher toned spices open up the mid-palate with a touch of vanilla and mint to finish.

ACCOLADES

91 Points, "Editors' Choice" - WINE ENTHUSIAST

VARIETAL: 100% Pinot Noir
APPELLATION: Willamette Valley
PRODUCTION: 2,700 cases
ALCOHOL: 14.1%
RETAIL: \$25.00

