

LANGE

ESTATE WINERY & VINEYARDS

CHARDONNAY

2017 THREE HILLS CUVÉE



THE VINTAGE

After a few dry winters, the 2016-2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering. However, a cool June slowed flowering but was followed by record high temperatures producing a very good fruit set. With a warm 2017 vintage, we are able to deliver fruit with a great balance of sugar and acid with lower alcohols and abundant tannins.

THE VINEYARD

This Chardonnay is a stunning blend from three premier vineyards in the Northern Willamette Valley - Lange Estate Vineyard, Freedom Hill Vineyard and Durant Vineyards. Each site is a distinctive expression of its relative terroir with different soil types, elevations and clonal selections.

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 and hand-sorted. Only free run juice was collected to craft this wine, which was fermented partially in stainless steel and neutral French oak - lending to its richness and crisp acidity.

WINEMAKER'S TASTING NOTES

A high-toned nose displays citrus blossom, baked apple, creamy nutmeg, and hints of fennel root, citrus and flint. The round, rich palate bursts with green pear, white peach, and mandarin, with notes of almond and anise. The finish is long and lush with crisp acidity.

ACCOLADES

2017 - 92 Points - Wine Enthusiast
2016 - 93, Year's Best U.S. Chardonnay - Wine & Spirits, 94 - James Suckling
2015 - 93, Editors' Choice - Wine Enthusiast, 92+ - Wine Advocate
2014 - 91 - Wine Enthusiast, 91 - James Suckling

VARIETAL: 100% Chardonnay
APPELLATION: Willamette Valley
PRODUCTION: 325 cases
ALCOHOL: 13.5%
RETAIL: \$40.00

