

LANGE

ESTATE WINERY & VINEYARDS

CHARDONNAY

2016 THREE HILLS CUVÉE



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 Chardonnay is a stunning blend from three premier vineyards in the 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

94 Points - JAMES SUCKLING
93 Points, Year's Best US Chardonnay - WINE & SPIRITS
91 Points - WINE ENTHUSIAST

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

