

LANGE

ESTATE WINERY & VINEYARDS



2018 CHARDONNAY CLASSIQUE

THE VINTAGE

For the fifth year in a row, nature cooperated with winegrowers in the Willamette Valley. With an abundance of sun throughout the spring and summer, vines were thankful for showers and a few weeks of cool nights and warm days in mid-September that revived them just as ripening was beginning to slow. Despite warmer weather and longer hang times, grapes retained high levels of acidity along with complex flavors leaving harmonious and balanced fruit.

THE VINEYARD

This Chardonnay was produced using fruit from premier vineyards in Oregon's Northern Willamette Valley - including Lange Estate Vineyard, Freedom Hill Vineyard, and Durant Vineyard.

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 in stainless steel allowing the Lange's to achieve a Chardonnay defined by fruit and terroir. The wine was handled in 60-gallon increments specific to vineyard and block. Malolactic fermentation was not encouraged in this wine - lending to its sprightly fruit and balanced acid structure.

WINEMAKER'S TASTING NOTES

This wine slowly unfurls to reveal a classic Chardonnay profile that builds towards a subtle complexity, showing aromas of baked apple and pear with undertones of salty sea air and nuanced minerality. Voluptuous and weighty tropical fruits round out the palate.

ACCOLADES

2018 - 90 Points - Wine Enthusiast
2017 - 91 Points - "Editors' Choice" - Wine Enthusiast
2016 - 90 Points - "Year's Best US Chardonnay" - Wine & Spirits

VARIETAL: 100% Chardonnay
APPELLATION: Willamette Valley
PRODUCTION: 5,000 cases
ALCOHOL: 13.2%
RETAIL: \$19.00

