LANGE
ESTATE WINERY & VINEYARDS

2018 PINOT GRIS 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 Pinot Gris incorporates fruit sourced from premier vineyards through-out Oregon's Northern Willamette Valley including our own Lange Estate Vineyard, as well as Durant Vineyards, Yamhill Vineyards, and Tukwilla Vineyard.

THE WINEMAKING

Lange Estate Winery was the fourth producer of Pinot Gris in the United States and has built a reputation for producing some of Oregon's best examples of this popular varietal The Langes made history in the New World by being the first to pioneer a barrel-fermented style back in 1987. These grapes were hand-picked and hand-sorted. Only free run juice was collected to craft this wine, which was fermented in neutral French Oak puncheon barrels. This wine spent part of its life (10 weeks) in the cellar aging in a concrete egg fermenter where it gained volume and richness without the weight and flavor impact of oak.

WINEMAKER'S TASTING NOTES

This 2018 vintage shows complex aromas of white lily, pear, and melon with a top note of spice and straw. On the palate, the wine is lean and crisp from its naturally high acidity with minerality and lively citrus upfront followed by apple, Anjou pear, and an alluring hint of almond skin.

ACCOLADES

2018 - 91 Points - "Editor's Choice" - Wine Enthusiast
2017 - 90 Points, Wine Enthusiast
2016 - 90 Points, Wine Enthusiast
2015 - 90 Points, Wine Enthusiast

VARIETAL: 100% Pinot Gris
APPELLATION: Willamette Valley
PRODUCTION: 3,800 cases
ALCOHOL: 13.1%
RETAIL: $19.00