

LANGE

ESTATE WINERY & VINEYARDS

CHARDONNAY

2018 THREE HILLS CUVÉE



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 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 is a stunning blend from three premier vineyards in the Northern Willamette Valley - Lange Estate Vineyard, Freedom Hill Vineyard, and Durant Vineyard. 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. A round, rich palate bursts with green pear, white peach, and mandarin orange, followed by subtle notes of almond and anise. The finish is long and lush with crisp acidity.

ACCOLADES

2018 - 91 Points - Wine Enthusiast, 91 Points - Washington Wine Blog
2017 - 92 Points - Wine Enthusiast
2016 - 94 Points - James Suckling, 93 Points - "Year's Best U.S. Chardonnay" Wine & Spirits
2015 - 93 Points "Editors' Choice" - Wine Enthusiast, 92+ - Wine Advocate

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

