

## LANGE ESTATE

# 91

POINTS

Wine Enthusiast

### Lange 2018 Pinot Gris Reserve Willamette Valley

The reserve is more serious than the Classique, with less front-loaded fruit and more details of citrus and mineral. Fermented in neutral puncheons and partially aged in concrete egg, it's juicy and tart, with more apple rind than flesh as the principal fruit.

— P.G.. Published 12/1/2019

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