

# LANGE

ESTATE WINERY & VINEYARDS

## CHARDONNAY

### 2019 THREE HILLS CUVÉE



#### THE VINTAGE

"The vintage came on early with some warm days in April and May. Bud-break was on par with recent years and on the whole the summer was warm without excessive heat spikes. Autumn was devoid of the strong high pressure systems we've been accustomed to in recent years. This compelled additional planning on the part of our winemakers and vignerons. Our harvest started on September 14th, and was focused on whites. With patience and planning—just getting into the rhythm of the season—confident that our experience, and the experience of all our growers, would be manifest in sound, ripe grapes." — Executive Winemaker, Don Lange

#### THE VINEYARD

This cuvée is a blend of Chardonnay from five premier vineyards in the Northern Willamette Valley, with the majority of fruit sourced from the Lange's own estate vineyard. Each site, spread across three AVAs, offers a distinctive expression of the varietal relative to its terroir.

#### THE WINEMAKING

The grapes for the Three Hills Cuvée were hand-picked and hand-sorted. Only free run juice was collected to craft this wine, which was fermented and aged in 40% concrete and 60% new and neutral French oak—lending to its overall richness and crisp acidity.

#### WINEMAKER'S TASTING NOTES

The 2019 vintage shows off high-toned and lifted aromas of orchard fruit, white flowers, almond croissant, along with an alluring top note of anise and flint. A round, rich palate bursts with green pear, white peach, and mandarin orange followed by nuanced flavors of baking spice and clove. The finish is long and lush with crisp acidity.

#### ACCOLADES

2019 - Out for review  
2018 - 91 Points - Wine Enthusiast, 91 Points - Washington Wine Blog  
2017 - 92 Points - Wine Enthusiast, 92 Points - James Suckling

**VARIETAL:** 100% Chardonnay  
**APPELLATION:** Willamette Valley  
**PRODUCTION:** 750 cases  
**ALCOHOL:** 13.5%  
**RETAIL:** \$40.00

