



LANGE ESTATE VINEYARD

2020 Classique Pinot Gris

THE SERIES The Classique series includes three varietals—pinot gris, chardonnay, and pinot noir. The provenance of this tier of wines is Oregon’s North Willamette Valley, a broad and diverse American Viticultural area. Whatever the Classique series might lack in specificity of source, it makes up for in rambunctious fruit-driven style, intended more for immediate hedonism rather than cellaring.

The 2020 Classique Pinot Gris was produced from fruit sourced from Durant, Yamhill, Tukwilla, and our own Lange Estate vineyards.

THE VINTAGE “The 2020 growing season began with an early spring followed by inclement weather at bloom. This contributed to a reduced berry set and provided historically low yields across varietals and sites. While low yields can prove problematic for farmers, they are generally a boon for consumers and an attribute of high-quality wines. Buttressed by a warm summer that provided a great balance of daytime highs and nighttime lows, the resultant harvest yielded fruit that was beautifully ripe and packed with richness and complexity. Total growing degree days suggest parallels superb vintages like 2004, 2006, and 2018. This is a happy indicator that Lange Estate’s 2020 wines will be a vintage to savor.” — Winemaker, Jesse Lange

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| VARIETAL | 100% pinot gris | AROMAS | ripe pear, cantaloupe, lemon grass, white flowers |
| CLONES | traditional clones | FLAVORS | ripe orchard fruit and melon accented by lemon zest, fresh herb, and mineral tones |
| APPELLATION | Willamette Valley | BODY | sleek and silky on entry, with bracing acidity |
| ALCOHOL | 13.2% | FINISH | orchard fruit, lemon zest, wet stone |
| PRODUCTION | 2,500 cases | ACCOLADES | 2020 - 91 Points - "Editors' Choice" Wine Enthusiast 90 Points - International Wine Report 2019 - 90 Points - "Editors' Choice" Wine Enthusiast 2018 - 91 Points - "Editors' Choice" Wine Enthusiast 2017 - 90 Points - Wine Enthusiast |
| FERMENTATION & AGING | 90% stainless steel with a kiss of French oak | | |
| RETAIL | \$19 | | |