



LANGE ESTATE WINERY

2019 Freedom Hill Vineyard Pinot Noir

THE VINEYARD Our Single Vineyard Designate series pays homage to the vaunted terroirs of the Willamette Valley. While constrained by these terroirs, as winemakers we still have to summon the blending skills to combine, oftentimes, dozens of different lots of wines from the same vineyard while being mindful of the intriguing sense of place that terroir brings. These wines speak resolutely of where they are grown and are distinctly complex and powerful.

This pinot noir is a blend of fruit from our longtime partner, Freedom Hill Vineyard, which is planted to marine sedimentary soil. The Lange's have sourced fruit from the Duschee family since 1996. The site's typically warm days and cool nights allow for complete fruit ripening while maintaining essential acid balance.

THE VINTAGE "The vintage came on early with warm days emerging 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, we worked our way 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

VARIETAL	100% pinot noir	AROMAS	blueberry, blackberry, savory herbs, violets, spice cake
CLONES	a blend of traditional and Dijon clones	FLAVORS	plum, black cherry, cocoa powder
APPELLATION	Mount Pisgah	BODY	plush, supple tannins, with a long, seamless finish
ALCOHOL	14.3%	FINISH	mineral tones, baking spice, dried orange peel
PRODUCTION	240 cases	ACCOLADES	2019 - 95 Points - James Suckling 2018 - 96 Points - James Suckling 92 Points - International Wine Report 2017 - 97 Points - "Top 100 Wine 2019" - James Suckling 93 Points - Vinous 2016 - 96 Points - James Suckling
FERMENTATION & AGING	new and neutral French oak barrels		
RETAIL	\$70		