




---

## LANGE ESTATE VINEYARD

### *2020 Three Hills Cuvée Chardonnay*

**THE SERIES** The chardonnay fruit for our Three Hills Cuvée series emanates from our best, most established vineyards, including Lange Estate Vineyard (in the Dundee Hills), Freedom Hill Vineyard, and Yamhill Vineyards. Hence the “Three Hills Cuvée” moniker. Over the years we’ve added a few other stellar vineyard sites to the mix as well, especially for the chardonnay. We expect these wines to be comparable to the best examples of their type from anywhere in the world. As winemakers we marvel at the complex synergy that comes from blending wine from blue ribbon 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 varieties 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 to 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

---

<b>VARIETAL</b>	100% chardonnay	<b>AROMAS</b>	peach, nectarine, white flowers, lemon verbena, anise, brioche
<b>CLONES</b>	traditional Dijon clones	<b>FLAVORS</b>	green pear, white peach, mandarin orange, hazelnut
<b>APPELLATION</b>	Willamette Valley	<b>BODY</b>	vibrant, crisp, and stylish
<b>ALCOHOL</b>	13.4%	<b>FINISH</b>	baking spice, toast, clove
<b>PRODUCTION</b>	750 cases	<b>ACCOLADES</b>	2020 - 93 Points - International Wine Report 92 Points - James Suckling 91 Points - Wine Enthusiast 2019 - 94 Points - James Suckling 92 Points - Wine Enthusiast 2018 - 91 Points - Wine Enthusiast 2017 - 92 Points - Wine Enthusiast 92 Points - James Suckling
<b>FERMENTATION &amp; AGING</b>	40% concrete, 60% new and neutral French oak		
<b>RETAIL</b>	\$40		