LANGE ESTATE WINERY
2020 Chardonnay Reserve

THE SERIES   Our Reserve series wines have a higher percentage of fruit from our Grand Cru vineyards. These selections were carefully chosen over time and include fruit from Freedom Hill, Mistletoe, Durant, Yamhill, Hirschy, Madrona Hill, and our own Lange Estate vineyards. The fruit for this bottling hails from a premiere vineyard in the Dundee HIlls.

Lush and richly layered, our 2020 Chardonnay Reserve opens with beguiling aromas of dried apricot, quince, white flowers, orange zest, and warm spice. On the palate, there's both weight and weightlessness. A nimble mineral-infused spine crests and ebbs against a lush textural landscape, leaving the impression of bees wax, cardamom, and marmalade.

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 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

VARIETAL	100% chardonnay	**AROMAS**	dried apricot, quince, white flowers citrus, spice
CLONES	traditional Dijon clones	**FLAVORS**	stone fruit, toast, citrus, vanilla
APPELLATION	Willamette Valley	**BODY**	luscious and silky with bright acidty lending lift and palate tension
ALCOHOL	13.2%		
PRODUCTION	1,200 cases	**FINISH**	bees wax, cardamom, marmalade mineral tones
FERMENTATION & AGING	new and neutral French oak barrels		
		ACCOLADES	2020 - Out for review
RETAIL	$35		