
LANGE ESTATE WINERY

2022 Classique Pinot Gris



VINEYARDS The 2022 Classique Pinot Gris was produced from fruit sourced from Yamhill, Tukwilla, and our own Lange Estate vineyards. Fermentation in neutral French oak puncheons and stainless steel lend to this wine's round, supple texture and olfactive charm.

THE VINTAGE "Winter precipitation was above the 1991-2021 average by about 10%. April came on with great promise. Then, the middle of month turned cold, leading up to an unprecedented freeze that impacted some primary buds. Our spring and early summer continued to be quite cool (at around 2.2° below average) with rain events persisting into early June. As we moved into summer, the season came on strong, hot and dry, with temperatures running almost 6° above normal from

August through October. This was the point at which our abundant winter rains came into play, allowing the canopy to stay green well into the fall. Warm, dry conditions in October gave us the latitude to ripen all the fruit that had gotten off to a late start. Our last pick on October 21st ended just before the autumn rains commenced.

The yields across all vineyards, which were projected to be 30% of normal, ended up in the normal range. Early indications point to lovely, classic white wines with ripe fruit character and well defined acid backbones, while our pinot noirs show high-toned aromatics and rich, concentrated flavors." — Executive Winemaker, Don Lange

VARIETAL	100% pinot gris	AROMAS	ripe pear, yellow apple, lemon drop, marzipan, 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, lime, wet stone
PRODUCTION	8,100 cases	ACCOLADES	2022 - Out for review 2021 - 91 Points - "Editors' Choice," Wine Enthusiast 2020 - 91 Points - "Editors' Choice," Wine Enthusiast 2019 - 90 Points - "Editors' Choice," Wine Enthusiast
FERMENTATION & AGING	90% stainless steel with a kiss of French oak		
RETAIL	\$25		