



LANGE ESTATE VINEYARD

2022 Lange Estate Chardonnay

THE VINEYARD Our three Estate vineyards are located in the Dundee Hills appellation. The AVA is perhaps best known for its rich, rust-red volcanic soils, which are deep and well drained. Of our 60 planted acres, 5 are chardonnay. Planted in 1988 and 1999 today, the oldest vines are now reaching their zenith at 35+ years of age. They express terroir-driven power and finesse.

THE VINTAGE "Winter precipitation was above the 1991-2021 average by about 10%. April came on with great promise, then, the middle of the 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% chardonnay	AROMAS	lemon zest., Meyer lemon, green apple, yellow apple, a touch of wheat
CLONES	Dijon clones 76, 95, 76	FLAVORS	lemon and lime, touches of marigold and meringue, fresh honeycrisp apple
APPELLATION	Dundee Hills	BODY	light to medium, linear, classic
ALCOHOL	13.4%	FINISH	lemon and lime, sleek and nimble, refreshing as it leisurely dances off the palate
PRODUCTION	75 cases	ACCOLADES	2022 - 92 Points "Cellar Stocker" Northwest Wine Report - 95 Points - Owen Bargreen
FERMENTATION & AGING	neutral French oak puncheons		
RETAIL	\$65		

VINEYARD
CERTIFICATIONS



langewinery.com | 503.538.6476