



LANGE ESTATE WINERY

2021 Soil Series “Ancient Seabeds” Pinot Noir

THE SOIL SERIES The wines of our 2021 Soil Series are designed for Pinot Noir enthusiasts eager to explore the geological history and depth of terroir in Oregon’s Willamette Valley. Each soil type represents layers of geological history, while also capturing a snapshot of the growing season in every bottle – as we like to think of them, true time capsules.

Our concept for this limited production series is rooted in the themes that Lange Estate has focused on since our first vintage in 1987: enlightenment and a celebration of Pinot Noir. This fascinating grape’s ability to showcase endless nuances and complexities served as a perfect vehicle for the exploration of Oregon and Dundee Hills terroir. Isolating soil type allowed for a focused study of the aromatic and flavor impact that this single varietal provides within the selected vineyard and block.

THE SOIL TYPE Once under the weight of the Pacific Ocean, Marine sedimentary soil is derived from sandstone and ocean floor shales. Shallow and low in nutrients, vines must develop deep roots to access the water and minerals needed for fruit production. Among the oldest soils in the state, Bellpine soil formed over 200 million years ago during the collision of the tectonic plates that caused Oregon to rise to sea level and buckle into the coastal and cascade mountain ranges that contain the magnificent Willamette Valley.

VARIETAL	100% pinot noir	AROMAS	macerated fresh strawberries zingy, with hints of fresh forest, craberry, and old-fashioned cherry
SOIL TYPE	Bellpine Marine Sedimentary	FLAVORS	black cherry, craberrries with orange zest, crisp alpine forest
APPELLATION	Yamhill-Carlton	BODY	understory of fine tannins, for est berries, cranberry and black pepper
ALCOHOL	13.5%	FINISH	hints of cherry in the bottom of an old-fashioned, very fine dry tannins
PRODUCTION	95 cases		
FERMENTATION & AGING	new and neutral French oak barrels		
RETAIL	\$80		