
LANGE ESTATE WINERY

2023 Pinot Gris Classique



VINEYARDS We were the fourth producer of Pinot Gris, and first to barrel ferment it in the new world. The 2023 Classique Pinot Gris was produced from fruit sourced from Yamhill, Tukwilla, and our own Estate vineyards. Fermentation in neutral French oak puncheons and stainless steel lend to this wine's round, supple texture and olfactive charm.

THE VINTAGE "After a slow start, the 2023 vintage came on strong after bud break in April. Temperatures in the upper 80's in May super charged growth and mid-June brought rainstorms to the valley, giving the soil an ample water charge. This would prove to be the last rain-fall for a few months, and July and August both provided ideal conditions for farming.

The forecast was for gorgeous fall weather for all of September. We had time to feel well prepared, and the general feeling was one of relative breeziness. On our Estate, we picked our Estate Rose of Pinot Noir on September 8th, along with some earlier ripening, Dijon-clone Estate Chardonnay. Then, by mid-September the forecast changed, portending some significant rain events. Thankfully, our harvest was well underway and we were able to pick almost everything before the rains came. By the afternoon of September 24th the growing season was over. And, yes, the rain was significant!

The white wines from this vintage are an easy delight—juicy, vibrant, fruit-driven. Our Pinot Noirs are dark, intense and precocious, with ripe aromas and supple tannins. They should drink extremely well upon release." —Jesse Lange

VARIETAL	100% pinot gris	AROMAS	tropical fruits, key lime, nectarine, passion fruit, light melon
CLONES	152, 148	FLAVORS	asian pear, and lime zest honey, touch of wet stone
APPELLATION	Willamette Valley	BODY	zingy and refreshing, with a back bone of minerality
ALCOHOL	13.3%	FINISH	agile and bright
PRODUCTION	5900 cases	ACCOLADES	2023 -93 Points - Decanter 93 Points - Paul Gregutt 92 Points - NW Wine Report 92 Points - International Wine Report 91 Points - Jeb Dunnuck
FERMENTATION & AGING	90% stainless steel with a kiss of French oak		
RETAIL	\$25		