



LANGE

ESTATE WINERY & VINEYARDS

2024 Pinot Gris Classique

VARIETAL 100% pinot gris

VINEYARDS Lange Estate
Yamhill

CLONES 152, 148

APPELLATION Willamette Valley

ALCOHOL 12.9%

PRODUCTION 3500 cases

**FERMENTATION
& AGING** stainless steel
kiss of French Oak

RETAIL \$25

ACCOLADES

2024	-90 Points - Jeb Dunnuck
	90 Points - Vinous
2023	-93 Points - Decanter
	93 Points - Paul Gregutt
	92 Points - NW Wine Report
	92 Points - IWR
	91 Points - Jeb Dunnuck

VINIFICATION

We were the fourth producer of Pinot Gris, and the first to barrel ferment it in the new world. The 2024 Classique Pinot Gris was produced from fruit sourced from Yamhill 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

"The growing season was, in a word, quintessential. A very balanced and even spring and summer— warm but not hot.

Some scattered showers during spring flowering led to variation on fruit set and within some clusters- which can be challenging for sampling but can also provide additional cluster complexity. Harvest and picking 2024 commenced on September 21st with picking still (and sparkling!) Rose, along with some Estate Chardonnay and Pinot Gris. It was book-ended on October 12th with the final pick of our Lucky River Pinot Noir "Pommard".

Most importantly, flavors were highly developed and packed with complexity- and the resultant wines showcase a very classically polished, Willamette Valley profile, albeit with some flashes of power. Exciting wines indeed! — Jesse Lange

TASTING NOTES

Green apple, pear, tropical fruits, and white florals on the nose, with yuzu, lime zest, and asian pear on the palate. Mouthwatering acidity makes this wine fresh, vivid, and vibrant, with a persistant finish of petricor and mandarin orange.