

— L A N G E —

ESTATE WINERY & VINEYARDS

2024 Pinot Gris Reserve



VARIETAL	100% pinot gris
CLONES	152, 148
APPELLATION	Willamette Valley
VINEYARDS	50% Lange Estate Vineyard 50% Yamhill Vineyards Old Vine
ALCOHOL	13.4%
PRODUCTION	520 cases
FERMENTATION & AGING	very neutral french oak punchon barrels
RETAIL	\$32
ACCOLADES	2024 - 93 Points - Owen Bargreen 92 Points - James Suckling 92 Points - Jeb Dunnuck 92 Points - IWR 91 Points - Vinous 2023 - 93 Points - Jeb Dunnuck 93 Points - Owen Bargreen 2022 - 93 Points - IWR 91 Points - Jeb Dunnuck

VINIFICATION

We were the fourth producer of Pinot Gris, and first to barrel ferment it in the new world. The 2024 Pinot Gris Reserve is about 50% from our own Estate and 50% old vine from Yamhill Vineyards and spent 4-5 months in neutral punchon barrels, which adds texture while avoiding any flavor impact. The 2024 Pinot Gris Reserve is vibrant and full of life, with a glorious tension between the mouthwatering acidity, floral and fruit notes, and a rich texture.

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.