

— L A N G E —

ESTATE WINERY & VINEYARDS

2025 Pinot Gris Reserve



VARIETAL	100% pinot gris
CLONES	152, 148
APPELLATION	Willamette Valley
VINEYARDS	50% Lange Estate Vineyard 50% Yamhill Vineyards Old Vine

ALCOHOL 13.3%

PRODUCTION 290 cases

FERMENTATION & AGING very neutral french oak punchon barrels

RETAIL \$32

ACCOLADES

2025	- 94 Points - Jeb Dunnuck 92 Points - IWR 92 Points - Owen Bargreen
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 2025 growing season proved to be a compact one, starting with early budbreak in April and a relatively fast bloom period in early June, which set the tone for the following 100 days. After some initial heat in June, the season stabilized with warm, dry days and nights in July and August promoting steady vegetative growth until veraison. Elevated temperatures in late August accelerated the season, resulting in a narrow picking window. The 2025 growing season ultimately presented fruit with slightly smaller berry and cluster size than average leading to great concentration and depth in the resultant wines." — Jesse Lange

TASTING NOTES

Aromas of apple blossom, salt, and spring rains envelop you as you savor the layers of citron, asian pear, melon, and the evocative minerality of flint.