2025 Reserve

Pinot Gris

Retail: $32.00 | Club: $24.00

Vineyards: Lange Estate, Yamhill Vineyard

This 2025 Pinot Gris Reserve speaks to the legacy of Lange Estate and our unwavering pursuit of quality. It's a celebration of our past, a nod to our present, and a promise for the future.

Back in the early days, Don Lange had an idea: if barrel fermenting Pinot Gris worked for Old World whites, maybe it could yield something extraordinary right here on our Estate soil. His instinct was spot on and we became the first American winery to embrace the technique of barrel-fermenting Pinot Gris. This marriage of winemaking tradition and a spirit of innovation unlocked new depths of flavor and complexity in Oregon Pinot Gris. The use of French oak puncheon barrels, roughy twice the size of a typical barrel, allows us to create a Pinot Gris with a nuanced balance, structure and texture. Our puncheon collection includes barrels that have been used for many years. After 2-3 vintages of use for our Chardonnay program, the barrels are then considered 'neutral', with the wood allowing depth to develop in the wine without imparting any oak flavors and allowing the bright acidity of Pinot Gris to shine through unhindered.

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.

LANGE
ESTATE

The exciting chaos of harvest season has compelled me to steal a quiet moment of reflection. In just a few months, we'll be toasting the 40th anniversary of Lange Estate Winery: 40 delightful, challenging, and delicious years. Please pull a cork and let that sink in!

I grew up in and on these amazing Dundee Hills. I planted our first vines with my folks, Don and Wendy, and watched them nurture a bootstrapped business from the ground up, brick by brick, bottle by bottle. I've had the privilege of watching a small family farm grow into a dynamic operation, and our valley go from upstart "Orygun" to producing some of the best Pinots on the planet.

None of it happens without the people who've stood steadfast behind us: our team, our colleagues, our mentors, and the industry partners who believed in us early. And certainly none of it happens without you, our members. Whether you visited us in our basement in the early 90s, or shared a glass with us on the patio this summer, you help keep this legacy alive.

We are still family-owned. We are still family-farmed. And the mandate hasn't changed since day one: craft world-class wines. Full stop.

Thank you for being part of the Lange story, and for continuing to bring our wines to your table.

Cheers to you.

2024 Yamhill–Carlton Assemblage

Pinot Noir

Retail: $80.00 | Club: $60.00

Vineyards: Hirschy Vineyard, Lazy River Vineyard
Soil: Missoula Flood Complex - Alluvial Sedimentary
Tasting Notes: The 2024 Yamhill-Carlton Assemblage greets you with a nose of vibrant red and pink florals, intertwined with bright notes of raspberry and marionberry. As you savor the wine, the palate reveals layers of dusty blackberry and earthy, brick tones. This Pinot Noir gracefully finishes with a harmonious blend of dark berry, warm earth and the richness of baking cocoa and butter. Sourced primarily from longtime partner, Hirschy Vineyard, it also includes fruit from Lazy River Vineyard: a unique site with volcanic soils in the Yamhill-Carlton AVA.

2024 Evangeline Pinot Noir

Retail: $60.00 | Club: $45.00

Vineyard: Lange Estate Vineyard
Soil: Jory - Volcanic Basalt
Tasting Notes: We continue to develop our concrete program and the 2024 vintage of our Evangeline Pinot Noir once again immediately captivates the senses. With a 9 month élevage in our concrete cube, this Pinot Noir is a harmonious blend of fruit and texture, perfectly capturing the essence of the Dundee Hills terroir. On the nose, it offers a vibrant medley of Orange pekoe, Bing cherry and cherry bitters, beautifully intertwined with notes of rich dark chocolate. On the palate, the wine continues to enchant with its persistent tannins that provide a gentle grip. The finish is marked by a subtle cocoa powder texture, adding depth that lingers, leaving a memorable impression.

Sneak Peek At Holiday Gifting

Fall 2026 Melange Club Release

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2024 Evangeline

Pinot Noir

Retail: $60.00 | Club: $45.00

Vineyards: Lange Estate Vineyard
Soil: Jory - Volcanic Basalt

A modern take on an ancient technique; stone, clay, or concrete vessels provide a unique textural profile. It's a celebration of our past, a nod to our present, and a promise for the future.

Using concrete for élevage rather than the traditional French oak allows us to craft Pinot Noir with a nuanced texture while maintaining the balance and structure the Lange Family prides itself on. We continue to develop our concrete program, and this 2024 vintage of our Evangeline Pinot Noir capitalizes on an expression that is distinct in our portfolio and yet steadfastly Lange. With a 9-month élevage in our concrete cube, this Pinot Noir is a harmonious blend of fruit and minerality, perfectly capturing the essence of the Dundee Hills terroir.

Tasting Notes: On the nose, the 2024 Evangline Pinot Noir offers a vibrant medley of orange pekoe, Bing cherry, and cherry bitters, beautifully intertwined with notes of rich dark chocolate. On the palate, the wine continues to enchant with its persistent tannins that provide a gentle grip, allowing the flavors to unfold gracefully. Dried cherry notes emerge prominently, delivering a concentrated burst of fruitiness that is both refreshing and complex. The finish is marked by a subtle cocoa powder texture, adding depth that lingers, leaving a memorable impression.

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Pinot Noir

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Vineyards: Hirschy Vineyard, Lazy River Vineyard
Soil: Missoula Flood Complex - Alluvial Sedimentary
Tasting Notes: The 2024 Yamhill-Carlton Assemblage greets you with a nose of vibrant red and pink florals, intertwined with bright notes of raspberry and marionberry. As you savor the wine, the palate reveals layers of dusty blackberry and earthy, brick tones. This Pinot Noir gracefully finishes with a harmonious blend of dark berry, warm earth and the richness of baking cocoa and butter. Sourced primarily from longtime partner, Hirschy Vineyard, it also includes fruit from Lazy River Vineyard: a unique site with volcanic soils in the Yamhill-Carlton AVA.

2024 Liberty Bell Pinot Noir

Retail: $65.00 | Club: $48.75

Vineyards: Freedom Hill Vineyard
Soil: Bellpine - Marine Sedimentary
Tasting Notes: Liberty Bell Pinot Noir is a celebration of the vibrancy of the Freedom Hill Vineyard. Eponymous of the youngest and highest block of the family-owned site, this wine offers a distinct profile that contrasts beautifully with the richer, bolder, established blocks. 'Liberty Bell' is a single clone, Dijon *777*, which expresses versatility and structure; a personality that is as expressive as it is unique. Citrus with wild blackberries, pomegranate, hints of bright cranberry and raspberry leaves. The palate has an enticing tension with juicy red fruits, plum, and minerality.

Sneak Peek At Holiday Gifting

Fall 2026 Rouge Club Release

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