

VINTAGE NOTES:

A late and cool Springtime parlayed into a late and cool Summer. Solid bloom conditions created good set and potential crop, but our winemakers were aggressive in our stance toward yields, choosing to drop fruit in the vineyard multiple times to ensure balance. This proved to be a vital decision, as we didn't begin picking the majority of our fruit until mid-October, while in most years we begin harvesting by the third week of September. The key, as in any vintage, is to grow vines on the ideal vineyard slopes and farm those vineyards appropriately throughout the growing season. Once again, our experienced growers and our dedicated winery team made the necessary decisions to guarantee benchmark wines. These wines own classic Oregon expression and exhibit the kind of vintage that could only happen here. Although a nail-biter for farmers, all's well that ends, well, better than well.

-- Jesse Lange, Winemaker



RELEASE DATE:	May 1, 2010
HARVEST DATE:	October 7-21, 2008
CASE PRODUCTION:	250 cases
AVA:	Willamette Valley
ALCOHOL:	13.5%
AGING:	12 months in French Oak, approximately 50% new

TASTING NOTES:

Lange Estate Winery has been sourcing fruit from the Freedom Hill Vineyard since 1990 and began making its namesake single-vineyard Pinot noir in 1990. Typically, fruit from this vineyard produces structured wines with higher acidity and a more prominent tannin profile, making it one of our most ageable wines. The 2008 Freedom Hill Vineyard Pinot noir is a full-bodied expression of the grape with extraordinary depth. A distinct nose displays rich, brooding fruit -- blackberry and candied dark cherry -- as well as clean barrel spice, anise, and a hint of eucalyptus. The round, velvety palate shows blackberry, dark cherry, Chambord, tobacco leaf, and spice, all balanced by a well-integrated tannin structure and elegant acidity. With a finish that lingers and lingers, this wine speaks volumes of both the vineyard and the winemakers.

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