2008 PINOT NOIR "LANGE ESTATE VINEYARD"

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 gurarantee 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
AVA:	Dundee Hills
CASE PRODUCTION:	295 cases
ALCOHOL:	13.5%
AGING:	12 months in French Oak, approximately 50% new

TASTING NOTES:

This single-vineyard wine showcases the Lange Estate Vineyard in the Dundee Hills AVA of Oregon. Native, mineral-rich Jory soil is one of many essential elements that comprise the ideal growing conditions for Pinot noir in this unique region. The 2008 vintage produced wines with lush, juicy fruits, structured elegance, and balanced tannins. A glistening shade of garnet previews the intensity of this medium-bodied wine. The nose displays hints of sun-ripened raspberry, dark cherry, black tea, coffee, and bramble, while the smooth, substantial palate shows cherry jam, marionberry, orange pomander, and the characteristic slate component indicative of Jory soils. With a long, lingering finish, this attention-grabbing Pinot noir represents the best of what Lange has to offer.

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