

VINTAGE NOTES:

A warm springtime ensured good fruit set following flowering. All vineyards were aggressively fruit thinned to ensure the desired two and a half tons per acre. Warm summer temperatures guaranteed optimal ripeness, while a cool autumn provided the appealing structure of velvety tannins and balanced acidity. In all, this vintage required experience from both growers and winemakers to make the very finest wines. Veteran winemaker Don Lange describes 2007 as a wonderfully classic vintage, producing wines with lush, full flavors and striking elegance.



RELEASE DATE:	November 1, 2008
HARVEST DATE:	September 26 - October 16, 2007
CASE PRODUCTION:	1,300 cases
AVA:	Willamette Valley
ALCOHOL:	13.5%
AGING:	10 months in French Oak, approximately 30% new

TASTING NOTES:

Our 2007 Reserve Pinot Noir is the result of extensive and dedicated barrel tasting by our winemakers, Don Lange and Jesse Lange. Comprised of only the most complex and delicious wines in the cellar, this multi-vineyard Pinot noir is consistently crafted for lush fruit character, seamless balance and elegance. Dark garnet in color, this wine expresses blackberries, coffee tones, and Indian spices in the bouquet. The juicy, mouth-filling palate shows candied apple, dried cherry, and red currant laced with hints of bittersweet chocolate. Finishing with savory spice and tremendous length, this exceptionally balanced Pinot Noir is a proud example of a finely crafted Lange wine.

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