

VINTAGE NOTES:

2006 budbreak on the Lange Estate Vineyard property was recorded on April 10. Very warm and dry conditions during bloom ensured excellent set. The first signs of veraison were noted on August 2 with continued warm and dry weather patterns throughout the growing season. First fruit was received September 18 and picking began at the Lange Estate Vineyard on September 27. Overall yields averaged a desired 2 tons per acre. Dry, warm weather during the entirety of harvest resulted in a short, intense period of fruit receipt. October 25 was the last recorded arrival of fruit. 2006 was an exceptional vintage with the promise of producing equally exceptional wines.



RELEASE DATE:	May 17, 2007
HARVEST DATE:	October 19 - 27, 2006
CASE PRODUCTION:	285 cases
ALCOHOL:	13.9%
PH:	3.71
ACIDITY:	0.57
AGING:	13 months in French Oak, approximately 40% 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 2006 vintage produced wines with mouth-watering, juicy red fruit and a lush, opulent mid-palate. A glistening shade of ruby red previews the intensity of this ripe, medium-bodied wine. The nose displays hints of sun-ripened strawberry, crushed raspberry, cardamom and clove while the expansive palate shows wild cherry, candied raspberry 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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