

# 2007 PINOT GRIS "WILLAMETTE VALLEY"

## VINTAGE NOTES:

*A warm springtime ensured good fruit set following flowering. All vineyards were aggressively fruit thinned to ensure a desired cluster count for each grapevine. Warm summer temperatures guaranteed optimal ripeness, while a cool autumn provided appealing structure. 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:	April 1, 2008
HARVEST DATE:	September 26 - October 16, 2007
CASE PRODUCTION:	3,675 cases
AVA:	Willamette Valley
ALC:	12.4%
AGING:	5 months in 100% Stainless Steel

## TASTING NOTES:

*Lange Estate Winery was the fourth producer of Pinot Gris in the United States and has built a reputation for producing some of the state's best examples of this popular Oregon grape. The Willamette Valley Pinot Gris is entirely stainless-steel fermented in the classic "Pinot Grigio" style resulting in a light, crisp, approachable wine true to varietal character with beautifully balanced acidity. This 2007 vintage shows citrus, honeydew melon, and orange blossom on the nose while the palate displays notes of fresh, green apple, ripe pears, meyer lemon, and lime zest. Serve this summer staple with grilled prawn skewers, fresh sashimi, peach cobbler, or homemade gelato. It is also an easy-drinking wine to enjoy, chilled, on its own!*

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