



Sokol Blosser

DUNDEE HILLS, OREGON

Est. 1971

2016 Estate Rosé of Pinot Noir

VINTAGE: 2016

APPELLATION: 100% Dundee Hills

GRAPE VARIETIES USED: 100% Pinot Noir | 100% Estate Grown | Concert Block Middle and South, Walnut Block

DATE GRAPES PICKED: 8/25/16 & 8/27/16

LENGTH OF FERMENTATION: ~4 weeks

TYPE OF FERMENTATION: 100% Stainless Steel

LENGTH OF SKIN CONTACT: De-stemmed directly into press | ~5 hours of skin contact before pressing

FERMENTATION TEMPERATURE: Peak temperature ~55° F

ALCOHOL: 12.0% **RS:** 2.2 g/L (0.2%) **pH:** 3.29 **TA:** 7.1 g/L

DATE BOTTLED: November 2016

BOTTLE AGING PRIOR TO RELEASE: 3 months

LIFESPAN IN A PROPER CELLAR: ~3 years

NUMBER OF CASES PRODUCED: 5,300 cases

SUGGESTED RETAIL: \$22

VINTAGE SUMMARY:

Every growing season in the northern Willamette Valley is different and in our 45th growing year at Sokol Blosser we saw something very special: our earliest bloom on record. While we had bud break later in 2016 than we had in 2015, the warm weather in April and May progressed the vine growth enough to push up bloom. You can just about set your clock from the time of bloom to the first day of harvest...100 days. When we had bloom on May 20th (Mid-June is more typical for the start of bloom) we could see that August 28th would be the start of harvest. An August start date is not scary, it just is what mother nature gives you. We all took our summer vacations in July and were ready to go by mid-August so we could bring in some fruit for our sparkling wine programs on August 19th. It was not an especially dry year as we got our typical dump of rain during the winter of 15/16, and even had some wet weather during our early bloom in May/June which ended up destroying a lot of the clusters. The destruction of some of the crop during flowering was a good thing as mother nature has been giving us big crops for the past few years (2013-2014-2015) and getting a more normal crop load (2-3 tons an acre) was welcomed. After the rain during bloom we had a very dry summer with some heat spikes at the end of July and August (It was 100F on August 28th), and this produced fruit clean of mildew and rot. In fact, it was the cleanest I have ever seen fruit come into the winery. Cleaner than the clean-fruit years of 2014 and 2015. The pinot noir came in a touch lighter than our crop estimates but not by much: 2-3 tons an acre on everything. We were very happy with the quality of the fruit and think this will be a very good quality vintage. As far as this being a hot year: it was. Our growing degree day accumulation in 2016 was over 2700 degree days which was less than 2015 (2974), but much higher than our average of around 2200-2300 growing degree days. I hear the last four years of warm growing seasons (2013-2014-2015-2016) will give us a more normal growing season in 2017. And if you believe that then I've got a bridge to sell you!

WINEMAKER NOTES:

Vineyard:

We only use pinot noir grapes to produce this classic dry rosé. We sourced grapes for this wine from 2 different sections of our estate. The Concert block, specifically the Middle and South sections, is a significant portion of the overall blend because it contributes the characteristics we are looking for in our style of Rosé. Namely low phenolics, bright light fruit, minerality and floral characters. The Walnut block is slightly higher

in elevation than the Concert block but the key difference between these 2 sections is the soil type the vines are grown in. The Middle and South Concert blocks are primarily in sedimentary soil we call Missoula flood soil. The vines of the Walnut blocks are growing in the red clay soil known locally as Jory soil. The fruit off of the Walnut block contributes weight, density and therefore a rounded mouthfeel to balance with the bright acid coming from the Concert block. We farm the vines in these blocks to intentionally produce more tons per/acre than our top tier Pinot blocks. To achieve this higher tonnage we arched the canes increasing the number of buds per vine which equates to more clusters/vine. This method of training the vines minimizes the development of overly ripe, juicy flavors and high phenolics from appearing in the Rosé. Additionally, this growing method retains the acidity that would otherwise fall out of the grapes in heat of the day, and by retaining acid we are able to keep a bright delicate style Rose. We ensured the vines still had good wind exposure, to dry out grapes and thus avoid rot, which would distract from the bright fruit flavors of this wine.

Harvest:

The grapes were carefully hand harvested, de-stemmed and loaded into the press where the juice soaked on the skins for 4-6 hours. Then it was gently pressed to minimize extraction of tannins from the skins.

Fermentation:

The juice was divided into multiple stainless steel tanks. One portion was inoculated with a neutral yeast and the other with a yeast focused on lifting the fruit aromatics within the Pinot Noir grape. We maintained an extended, slow, cool fermentation to preserve the lively fruitiness and delicate floral aromas. The fermentation was stopped with just a hint of residual sugar to balance the firm acidity, resulting in a wine that is crisp, vibrant, and refreshing.

Blending:

The two components were blended together for a final wine that has structure and acid from the neutral, yeast and the delicate fruit and floral characters from the Rosé-focused yeast.