



# Sokol Blosser

DUNDEE HILLS, OREGON

*Est. 1971*

## 2017 Estate Rosé of Pinot Noir

---

**VINTAGE:** 2017

**APPELLATION:** 100% Dundee Hills AVA

**CERTIFICATIONS:** Made with 100% organic grapes | Oregon Department of Agriculture Organic Certified Wine

**GRAPE VARIETIES:** 100% Pinot Noir | 100% Estate Grown

**CLONES:** 115 & Pommard

**AGE OF VINES:** Planted in 2000

**BRIX AT HARVEST:** 19.5°

**AGING:** 100% Stainless Steel

**CUVÉE SKIN CONTACT:** De-stemmed directly into the press | 4-6 hours of skin contact to extract color

**FERMENTATION:** Peak temperature range 55-59°F | ~25 days of fermentation | no secondary fermentation

**RESIDUAL SUGAR:** 2.9 g/L

**PH:** 3.41

**TA:** 6.0 g/L

**ALCOHOL:** 12%

**BOTTLED:** November 2017

**LIFESPAN IN A PROPER CELLAR:** ~3 years

**PRODUCTION:** 6,400 cases

**SUGGESTED RETAIL:** \$22

### VINTAGE SUMMARY:

It was a dark and stormy night.....and that was just the first day of 2017! Yes, 2017 started out like a number of Oregon vintages have started out: cold, wet, and rainy. In fact, to start out 2017 we had snow. Snow shut down the winery for a number of days in January and this cold weather foretold a cool spring which followed. Bud break was late in relation to the past 5 years (late April instead of early April), but more normal when you look at our 40+ growing seasons. The cool, wet weather was not to last, and the heat volcano erupted in Mid-June to the tune of 95°F! Thanks to the wonderful deluge of wet weather in the winter and spring of 2017 our vines were able to handle the scorching hot summer that was 2017. It was the AC summer of lovin' in Oregon. We had AC but the vines did not. Our underground barrel cellar reached temps that we have never seen before (in the 70s) and the expanding wine pushed some bungs out. When we started harvest right after Labor Day, the temps were still up to the high 90s for our sparkling picks.

The heat volcano was mostly finished on September 17<sup>th</sup> when we started to bring in our pinot noir. Picking in mid to late September is more in the normal range for harvest. The cool spring helped push harvest out, but the hot summer helped make sure the grapes were ready to go with little delay. The harvest was not too compressed because we did have a few rain events which helped break up the harvest. We picked over a 6-week time period, which is a week or so longer than normal due to the rain events. The crop was huge, but it was ripe, and very clean which bodes well for quality. In fact, the crop was one of the largest we have seen since 2014. Long hours in the cellar to bring all the fruit in, and not a lot of family time during September and October.

## **WINEMAKER NOTES:**

### **Vineyard:**

We only use pinot noir grapes to produce this classic dry rosé. We sourced grapes for this wine from the Concert block, specifically the Middle and South sections, because it contributes the characteristics we are looking for in our style of rosé. Namely low phenolics, bright delicate fruit, minerality and floral characters. The majority of this section on our vineyard is a sedimentary soil we call Missoula flood soil, which lends itself to producing pinot noir that is more light and delicate, perfection for a rosé. We farm the vines in these blocks to intentionally produce more tons per acre than our top tier pinot noir blocks. To achieve this higher tonnage we arched the canes, increasing the number of buds per vine which equates to more clusters per 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 the heat of the day, and by retaining acid we are able to keep a bright, delicate style rosé. 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.

### **Blending:**

All rosé fermenters were eventually 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. This wine has just a hint of residual sugar to balance with the firm acidity, resulting in a wine that is crisp, vibrant, and refreshing.

### **Tasting Notes:**

Aromas of strawberry jam. Flavors of fresh squeezed grapefruit juice and cranberry. Round in the mid palate, bright acid on the finish.