



Sokol Blosser

DUNDEE HILLS, OREGON

*Est. 1971*

## 2012 Estate Cuvée Pinot Noir

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**VINTAGE:** 2012

**APPELLATION:** 100% Dundee Hills AVA

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

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

**DATE GRAPES PICKED:** 10/01/12-10/4/12    **AGE OF VINES:** 5-13 years old

**LENGTH OF FERMENTATION:** ~5-7 days

**TYPE OF FERMENTATION:** Three-ton open top fermenters | Punched down 2 times per day

**LENGTH OF SKIN CONTACT:** Post-fermentation maceration ~21 days | Total time in fermenter- 33 days

**FERMENTATION TEMPERATURE:** Peak temperature ~72-76° F

**ALCOHOL:** 14.4%

**LENGTH AND TYPE OF AGING:** 100% barrel-aged in French oak | 16 months in barrels | 58% new barrels

**DATE BOTTLED:** April 2014

**BOTTLE AGING PRIOR TO RELEASE:** Pre-released to Cellar Club in 6 months; expected public release winter 2015

**LIFESPAN IN A PROPER CELLAR:** ~10-15 years

**NUMBER OF CASES PRODUCED:** ~800 cases

**SUGGESTED RETAIL:** \$60

**VINTAGE SUMMARY:** “This was a great vintage. Period. I will most likely never see another vintage like this in my life time.” – Winemaker Alex Sokol Blosser. The driest summer on record, made for clean fruit – possibly the cleanest ever seen in our vineyard. Growing and harvest conditions were optimal and near-perfect; the drying east winds in early October did force us to pick sooner than anticipated due to the grape drying. Color, intensity, and flavor will be the hallmarks from the vintage. January, February, and March produced significant rainfall, more than six inches above average. Winter was cool as well, with two inches of snow in January and a trace in March. April, May and June continued the cool and above average rainfall (more than four inches above normal). With so much rain, we had to wait to get the tractors into the field. Bud break started on April 23rd – right on time. Bloom started June 17th which is again right on time. The wet weather at bloom helped thin the crop. It rained July 3rd and then ceased until October 12th. That means we had no rain in August and September in the Sokol Blosser vineyard. Harvest was compact. We started picking the Concert North Pinot Noir on September 29th and finished up with Pinot Blanc and Red House Riesling on October 11th. These wines will taste delicious the moment they are released and still have long-term aging potential.

**WINEMAKER NOTES:** Our focus for our 2012 Estate Cuvée Pinot Noir was to showcase the structure of the varietal and increase age-ability. We chose blocks with older vines, as they tend to create more dynamic wines and have more depth and structure since they have been around longer. They can handle deeper toast levels to create balanced and structured pinot noir. The majority of this wine is made up of Orchard, Big Tree, Goosepen and Peach Tree blocks, but it also contains 12 Row and New Old Vineyard blocks. 2012 gave us more concentrated fruit as well, and in this wine, the profile is intense and rich. Our 2012 Estate Cuvée Pinot Noir exhibits flavors of marionberry jam, beef jerky and baking spice with incense and sandalwood in the nose.