

2012 Orchard Block Pinot Noir

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:** 10/4/12 **AGE OF VINES:** 12 years old

LENGTH OF FERMENTATION: ~15 days

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

LENGTH OF SKIN CONTACT: Post-fermentation maceration ~20 days | Total time in fermenter~ 30 days

FERMENTATION TEMPERATURE: Peak temperature ~75° F

ALCOHOL: 14.5%

LENGTH AND TYPE OF AGING: 100% barrel-aged in French oak | 17 months in barrels | 42% new barrels

DATE BOTTLED: April 2014

BOTTLE AGING PRIOR TO RELEASE: ~11 months LIFESPAN IN A PROPER CELLAR: ~10-15 years

NUMBER OF CASES PRODUCED: ~300 cases

SUGGESTED RETAIL: \$70

VINEYARD SUMMARY: This block was replanted in 2000 and covers 6.04 acres. Elevation is at 300-350ft. Jory soil. 100% clone 777. The Orchard block covers the most acreage within our single block program.

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 single block program showcases the variation and nuanced expressions of the different vineyards on our estate. All fruit for this program is grown in the Jory soils of the Dundee Hills. The grapes are harvested when the phenolic, sugar and acid strike the right balance, with our main focus on the flavor development. Once the grapes make it into the winery, they are all treated the same, which gives each vineyard block the opportunity to fully express its own unique characteristics. After aging, each barrel is tasted and hand selected by Winemaker Alex Sokol Blosser to be in the program. Our single block wines are made for lengthy aging.

Our 2012 Orchard Block Pinot Noir is expressive with a velvety structure. The wine showcases notes of red fruit, dense earth and mocha flavors. As with all of our pinot noirs, the signature Jory soil terroir with its spicy mineral finish is well represented in this wine. This wine, and our 2012 vintage Pinot Noirs in general, are ready out the gate and also worthy of lengthy aging.