



Sokol Blosser

DUNDEE HILLS, OREGON

Est. 1971

2013 Dundee Hills Pinot Noir

VINTAGE: 2013

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: 9/11-9/20/2013

AGE OF VINES: 6-14 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: 10-30 days

FERMENTATION TEMPERATURE: Peak temperature 80° F

ALCOHOL: 13.5%

LENGTH AND TYPE OF AGING: 100% barrel-aged in French oak | 16 months in barrels | 31% new barrels

DATE BOTTLED: March 2015

LIFESPAN IN A PROPER CELLAR: 10-15 years

NUMBER OF CASES PRODUCED: 9,700 cases

SUGGESTED RETAIL: \$38

VINTAGE SUMMARY: 2013 was the driest year since 1985, which was one of the best years for Pinot Noir here at Sokol Blosser. Only 23 inches of precipitation (normal is around 37") fell during the calendar year and thankfully it fell at the right time for the vines. In addition, our growing days were some of the highest temperatures we've seen. This was due to a warmer than average spring rather than a hot summer. The vines got off to an early start with bud break happening 3 weeks earlier than normal on April 8th. With the dry weather, and expected dry summer, we decided to pull up all the cover crops in the vineyard to save all soil moisture for the vines. However, Mother Nature ended the dry spell with a shot of rain the second week of June with some big storms, one of which landed as a tornado in nearby McMinnville. July was warm and dry and ended with veraison starting on July 31st. August was a humid month with nights that never cooled and summer humidity making it muggy during the day. A couple of inches of rain in early September ended the humid summer, and the weather quickly turned hot and dry. Harvest started early on September 10th at 99°F. We brought most of our estate fruit in before a big storm hit Oregon on September 27th. After 6" of rain fell, we started picking again on Wednesday, October 2nd. We finished bringing in the fruit on October 10th, making this the first time in more than a decade that we were picking grapes over a five week period.

WINEMAKER NOTES: Our Dundee Hills Pinot Noir captures and expresses the delicate fruit characteristics associated with this varietal, and we balance that with structure and age-ability. In order to achieve this balance we combine a couple of key distinctive winemaking techniques. We increase structure and complex mouthfeel through a lengthy post-fermentation maceration in one portion of the wine. To retain the pureness of the pinot noir fruit characters expressed early in fermentation, the other portion has limited skin contact where the wine is removed from the skins immediately following fermentation. Expressive and bright, our 2013 Dundee Hills Pinot Noir showcases dark fruit flavors of cherry and blueberry with earthy and spicy characteristics that are reflective of our Jory soil.