



Sokol Blosser

DUNDEE HILLS, OREGON

Est. 1971

2014 Dundee Hills Estate Pinot Noir

VINTAGE: 2014

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: 9/9-9/22/2014

AGE OF VINES: 7-15 years old

LENGTH OF FERMENTATION: ~5-7 days

TYPE OF FERMENTATION: Three-ton open top fermenters & 2.5-ton oak upright fermenters | Punched down 2 times per day

LENGTH OF SKIN CONTACT: 10-30 days

FERMENTATION TEMPERATURE: Peak temperature ~80-85° F

ALCOHOL: 14.0%

LENGTH AND TYPE OF AGING: 100% barrel-aged in French oak | 16 months in barrels | 38% new barrels

DATE BOTTLED: March 2016

BOTTLE AGING PRIOR TO RELEASE: Expected 6 months

LIFESPAN IN A PROPER CELLAR: ~10-15 years

NUMBER OF CASES PRODUCED: ~7,600 cases

SUGGESTED RETAIL: \$38

VINTAGE SUMMARY: Like the rest of the world, 2014 was a really warm year in Oregon. On average, the Willamette Valley typically receives around 2200 growing degree days; in 2013, it was 2717 but we hit 2867 in 2014. We had a very dry summer and the nights never really cooled down. It was not hot, and we did not get many days above 95°F but the weather was just warm in the day and warm in the night. Not typical. Rain fall was below normal but not drastically below. We did not turn on the limited irrigation that we have in our top pinot blocks as the vines never became water stressed. What did this do to the grapes? Surprisingly, this was the largest crop we have ever seen at Sokol Blosser, and 2014 was our 44th year of winegrowing in the Dundee Hills. Such a large crop can greatly increase disease pressures, but with the dry summer and dry harvest time conditions, the crop came in as clean and disease free as in 2012. Even with thinning the crop back 40-50% in the vineyard we still received on average about 3.35 tons an acre for our pinot noir. What has resulted is a wine with dark color and great intensity.

WINEMAKER NOTES: Our Dundee Hills Estate 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 complexity in the mouthfeel through a lengthy post-fermentation maceration making up about 70% of this blend. To retain the pureness of the pinot noir fruit characters expressed early in fermentation, the other 30% has limited skin contact by removing the wine from the skins immediately following fermentation. Our entire Estate is represented in this cuvee with a percentage of each block coming together in a single blend.