



Sokol Blosser

DUNDEE HILLS, OREGON

*Est. 1971*

## 2014 Willamette Valley Pinot Gris

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**VINTAGE:** 2014

**APPELLATION:** Willamette Valley

**GRAPE VARIETIES USED:** 100% Pinot Gris

**DATE GRAPES PICKED:** 9/10/14-9/29/14

**LENGTH OF FERMENTATION:** 20-30 days

**TYPE OF FERMENTATION:** Stainless Steel

**FERMENTATION TEMPERATURE:** Peak temperature -60-63° F

**ALCOHOL:** 13.5%

**PH/TA:** 3.34/6.1g/L

**RS:** 0.7g/L

**LENGTH AND TYPE OF AGING:** ~3 months sur lies in Stainless Steel tanks

**DATE BOTTLED:** February 2015

**BOTTLE AGING PRIOR TO RELEASE:** ~TBD months

**LIFESPAN IN A PROPER CELLAR:** ~5-7 years

**NUMBER OF CASES PRODUCED:** 6,400 cases

**SUGGESTED RETAIL:** \$19

**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? Interesting enough, 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:** These grapes were not de-stemmed or crushed, but whole cluster pressed and given a slow, cool stainless steel tank fermentation lasting about three weeks. We produce a dry style Pinot Gris that is expressive through the minerality of the wine. The extended period of lees contact prior to blending and bottling contributes to the complexity of this wine. The blend makes up grapes from our estate, roughly 30%, and other top sites in the Willamette Valley. Our Pinot Gris has exceptional long-term aging potential and should, if properly cellared, continue to evolve and develop beautifully over the next five to seven years.