



# Sokol Blosser

DUNDEE HILLS, OREGON

*Est. 1971*

## 2011 DUNDEE HILLS PINOT NOIR

Our **2011 Dundee Hills Pinot Noir** epitomizes everything Sokol Blosser has stood for in our 43 years of winegrowing in Oregon. Crafted to be a true expression of terroir from our hillside vines, this wine is made from a low yield crop that is dry-farmed for quality and comprised of grapes that are primary Dijon, Pommard and Wadensvil clones.

Each bottle is tightly structured for long-term aging, yet the tannins are soft and smooth. Flavors of black cherry and raspberry mingling with earth and truffle. An expression of Jory soil from the Dundee Hills of Oregon.

### AWARDS

2011 vintage -- 91 points by Wine Advocate  
2011 & 2010 vintage -- 91 points by Wine Enthusiast  
2010 vintage -- 90 points by Wine Spectator

### VINTAGE HIGHLIGHTS

2011 was a classic "old-time" Oregon vintage - a long, cool growing season and grapes with lower sugar and higher acid. The wines are delicate, structured, and should have great long-term aging potential.

### WINEMAKING

12.5% alcohol by volume | 6,000 cases  
Handpicked, handsorted and carefully destemmed  
Made with 100% organic grapes, certified by the Oregon Department of Agriculture  
Fermented for 5-7 days with post-fermentation maceration for 21 days  
100% barrel-aged in French oak for 16 months with 45% new barrels

### PAIRINGS

Wild salmon, Ahi tuna, wild game, duck, pork, rack of lamb and filet mignon (or whatever cut you prefer). Our 2011 Dundee Hills Pinot Noir will hold up to the most intense flavors but not overwhelm.



*In 1971, the Sokol Blosser family planted grapes on just 5 acres in the Dundee Hills. As one of the pioneering wineries of the region, Sokol Blosser has played a key role in developing and shaping the now-prominent Oregon wine industry. The winery is family owned and operated, with the second generation now at the helm: siblings Alex and Alison Sokol Blosser. The estate has grown to over 86 acres farmed and the winery works to create wines of world-class quality, produced in a sustainable manner, which reflect the distinctive flavors of the grapes, soil and climate. Cheers!*