



Goosepen Block Estate Pinot Noir

2016

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in Oregon's Dundee Hills. As second generation winegrowers, we are passionately committed to our family's legacy of creating world-class wines, through sustainable methods, which express our distinctive hillside vineyards.

—Alex & Alison Sokol Blosser

VINTAGE HIGHLIGHTS

In our 45th growing year at Sokol Blosser we saw something very special: our earliest bloom on record. While we had bud break later in 2016 than we had in 2015, the warm weather in April and May progressed the vine growth enough to push up bloom. You can just about set your clock from the time of bloom to the first day of harvest...100 days. When we had bloom on May 20 (mid-June is more typical for the start of bloom) we could see that August 28 would be the start of harvest. An August start date is not scary, it is what mother nature gives you. It was not an especially dry year as we received our typical heavy rains during the winter of 2015/2016, and had some wet weather during our early bloom in May/June which ended up destroying a lot of the clusters. The destruction of some of the crop during flowering was a good thing as mother nature has been giving us big crops for the past few years and getting a more normal crop load (2-3 tons an acre) was welcomed. After the rain, during bloom, we had a dry summer with heat spikes at the end of July and August. We were very happy with the fruit and know, knowing it would be a quality vintage.

WINEMAKING

The grapes from this block were carefully hand harvested, then sorted by hand to remove any flawed bunches and 100% de-stemmed directly into their fermentation vessels. One-third of the fruit was fermented in an oak upright tank and two-thirds in stainless steel fermenters. Cap management was done via gentle punch downs up to two times per day. Post fermentation, 30% of the blend was wine that went through extended maceration with 30 days on the skin, the remaining portion was pressed off the skins at dryness (~10 days skin). This wine was aged for 17 months entirely in French oak barrels. For the final blend, 16 barrels were hand selected.

WINE PROFILE

Our 2016 Big Tree Block Pinot Noir has a nose rich in spices and ripe raspberries. This wine has a complex mouthfeel and soft tannins with notes of pie cherries. You will be left with strong mineral tones, black pepper and wild plum on the finish.

PAIRINGS

Serve with appetizers such as bacon stuffed mushrooms followed by hearty meats like beef tenderloin with roasted baby potatoes. Brie, Camembert and Gruyère cheeses pair magnificently.

THE STORY

What is a boy to do when his favorite boyhood climbing tree is ruthlessly chopped down by his father in the name of grape growing? Well, Alex Sokol Blosser is still trying to figure that one out. Until then, Alex drinks Big Tree Pinot Noir and thinks about climbing the strong limbs of a solitary, beautiful, and graceful Big Leaf Maple Tree that used to lie smack dab in the middle of a block of Pinot Noir. Big Tree is strong like its namesake with the most powerful tannins of any Pinot Noir coming off our estate. Shallow soil on this site makes the vines struggle more than the rest of our vineyard and produces strength in the wine. The tannins are something your taste buds can climb up, just like when Alex used to be able to do when there was a tree there.



APPELLATION

100% Dundee Hills AVA

BLEND COMPOSITION

100% Pinot Noir | 100% Estate Grown

CLONES

115, 777, & Pommard UCD4

AGE OF VINES

Replanted in 1998 & 2000

BOTTLED

March 2018

BRIX AT HARVEST

22.3 - 22.9° picked over two days

ALCOHOL BY VOLUME

13.5%

PROPER CELLAR LIFESPAN

10 - 15 Years

PRODUCTION

400 Cases

CERTIFICATIONS

Made with 100% certified organic grapes

SUGGESTED RETAIL

\$70