



Sokol Blosser
DUNDEE HILLS, OREGON
Est. 1971

2014 White Riesling Dessert Wine

VINTAGE: 2014

APPELLATION: Dundee Hills

GRAPE VARIETIES USED: 100% White Riesling

LENGTH OF FERMENTATION: ~55 days

TYPE OF FERMENTATION: Stainless Steel

FERMENTATION TEMPERATURE: ~55° F

ALCOHOL: 12.0%

RESIDUAL SUGAR: 19.0%

TOTAL ACIDITY: 9.8g/L

DATE BOTTLED: February 2015

BOTTLE AGING PRIOR TO RELEASE: ~7 months

LIFESPAN IN A PROPER CELLAR: ~5 years

NUMBER OF CASES PRODUCED: 393 cases

SUGGESTED RETAIL: \$40

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: This special dessert wine is crafted with the style of classic German ice wines in mind. Since Oregon does not reach the constant freezing temperatures necessary to freeze the grapes on the vines, we emulate the process by picking the grapes as whole clusters, gently putting them in quarter-ton bins and freezing those bins in a large commercial freezer for about a month. The warm dry weather during harvest of 2014 allowed for the grapes to have extra hang time on the vine for maximum flavor development without any disease pressure, a rarity here in the valley. This was the last fruit we picked, on October 2nd, which was considered late for our Estate in this vintage. After pressing all our Pinot ferments and putting them in barrel for their secondary fermentation, we received the frozen Riesling grapes, slightly thawed them for 24 hours and transferred them into the press. It sounds like hail on a tin barn as the hard grapes tumble in. As the frozen grapes are pressed, the water in the grapes remains behind as ice and only the sweetest juice, which does not freeze, slowly drips out and is collected for fermentation. The juice came out twice as sweet as the juice from unfrozen grapes, and the yield was less than half. After the press, we cold fermented the juice for nearly 2 months using a neutral yeast. This painstaking process yielded an incredibly intense, sweet and concentrated wine – a pure expression of the essence of White Riesling from our Estate.

Light gold in color, the 2014 White Riesling Dessert Wine is silky with balanced acidity. With a bright nose, notes of apricot and jasmine come through. The flavors express characteristics of white peach or nectarine and honeysuckle.