



Sokol Blosser

DUNDEE HILLS, OREGON

Est. 1971

2015 Big Tree Block Pinot Noir

VINTAGE: 2015

APPELLATION: 100% Dundee Hills AVA

CERTIFICATIONS: Made with 100% organic grapes | Oregon Department of Agriculture Organic Certified Wine

GRAPE VARIETIES: 100% Pinot Noir | 100% Estate Grown

CLONES: 115, 777, & Pommard UCD4

AGE OF VINES: replanted in 1998 & 2000

BRIX AT HARVEST: 23-24°, picked over 2 days

RESIDUAL SUGAR: Dry

ALCOHOL: 13.5%

BOTTLED: March 2017

LIFESPAN IN A PROPER CELLAR: 10-15 years

PRODUCTION: 391 cases

SUGGESTED RETAIL: \$70

VINTAGE SUMMARY:

2015 was a year that you truly felt that the earth heating up. We had record heat growing degree days, almost 3000 (2200-2300 is normal) which helped us rack up the earliest bud break ever, the earliest bloom ever, and one of the earliest harvest dates ever (1992 was earlier...). The months of March and June were the hot ones pushing the vines to bud break in March (around April 20th is normal), and pushing up Bloom to start in late May (Late June is normal). What does all this mean? Well, there was a lot of sweating out there in the vineyard, and a lot of thirsty workers and by the end of the season, a lot of thirsty vines. The crop was huge stemming from wonderful weather in June the previous year (this is when the next years fruitfulness in the vine is set), and a lot of fruit thinning was done to ensure that we had enough fermentation space in the cellar. The concern was not whether we could ripen all the fruit, it was if we could actually fit it all in our cellar. While it was another very dry summer, the mildew pressure was high and while we did not get much mildew at Sokol Blosser, we heard about a lot happening in the Valley. We started picking for our sparkling program on August 19th (September 3rd in 2014 which was a hot year too), and started bringing in our pinot noir for still wine on September 4th (September 9th in 2014). We finished up bringing in fruit on September 22nd which was the day we started harvest in 2012. Crazy Non?!?!? We have never seen a year this hot in Oregon. We've been growing grapes here since 1971, and the one thing that is constant is that every year is different and special. 2015 will be a huge serving of both.

WINEMAKER NOTES:

Vineyard:

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 name sake. The most powerful tannins of any Pinot Noir coming off our estate. Shallow soil on this site makes the vines struggle a little more than the rest of our vineyard and produces this 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.

Harvest:

The grapes from this block were carefully hand harvested over 2 days at a 23-24°Brix level. They were then sorted by hand to remove any flawed bunches and 100% de-stemmed directly into one 2.5-ton oak upright tank and three 3-ton stainless steel fermenters

Fermentation:

38% of the fermentation from this block was done using the Sokol Blosser native yeast program. Cap management was done via gentle punch downs up to 2 times per day. Post fermentation 30% of the blend is wine that went through extended maceration with 34 days on the skin, the remaining portion was pressed off the skins at dryness (~10 days of skin contact time).

Aging/Blending:

This wine was aged entirely in French oak barrels for 17 months with minimal SO2 levels. There were 16 barrels hand selected for this final 2015 Big Tree Block blend. 25% of this blend represents wine aged in new oak barrels.

Tasting Notes:

Our 2015 Big Tree Block Pinot Noir exhibits aromas of star anise. There are flavors of blackberry and acai berries, with toasted vanilla on the finish.