



Sokol Blosser

DUNDEE HILLS, OREGON

Est. 1971

2016 Dundee Hills Pinot Gris

VINTAGE: 2016

APPELLATION: 100% Dundee Hills AVA

GRAPE VARIETIES: 100% Pinot Gris

CLONES: 146 and 152

AGE OF VINES: planted 1997

BRIX A HARVEST: ~21-22°

AGING: 3 months on fermentation lees

CUVÉE SKIN CONTACT: none

FERMENTATION: 91% 55 gallon stainless steel drums; 9% in stainless steel tanks

RESIDUAL SUGAR: 1.5 g/L

ALCOHOL: 13%

BOTTLED: March 2017

LIFESPAN IN A PROPER CELLAR: ~5-7 years

PRODUCTION: 450 cases

SUGGESTED RETAIL: \$22

VINTAGE SUMMARY:

Every growing season in the northern Willamette Valley is different and 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 20th (Mid-June is more typical for the start of bloom) we could see that August 28th would be the start of harvest. An August start date is not scary, it just is what mother nature gives you. We all took our summer vacations in July and were ready to go by mid-August so we could bring in some fruit for our sparkling wine programs on August 19th. It was not an especially dry year as we got our typical dump of rain during the winter of 15/16, and even 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 (2013-2014-2015) and getting a more normal crop load (2-3 tons an acre) was welcomed. After the rain during bloom we had a very dry summer with some heat spikes at the end of July and August (It was 100F on August 28th), and this produced fruit clean of mildew and rot. In fact, it was the cleanest we have ever seen fruit come into the winery. Cleaner than the clean-fruit years of 2014 and 2015. The pinot noir came in a touch lighter than our crop estimates but not by much: 2-3 tons an acre on everything. We were very happy with the quality of the fruit and think this will be a very good quality vintage. As far as this being a hot year: it was. Our growing degree day accumulation in 2016 was over 2700 degree days which was less than 2015 (2974), but much higher than our average of around 2200-2300 growing degree days. We hear the last four years of warm growing seasons (2013-2014-2015-2016) will give us a more normal growing season in 2017. And if you believe that then we've got a bridge to sell you!

WINEMAKER NOTES:

The juice was fermented in stainless steel drums and stainless steel tanks and remained on its fermentation lees for the 3 months. The lees were stirred to increase weight and mouthfeel for 3 months of aging. We produce a dry style pinot gris that accentuates the minerality this varietal can express. An array of yeasts were selected for the fermentation to bring out different characteristics offered in each of the Dundee Hills sites we use.