



Sokol Blosser

DUNDEE HILLS, OREGON

Est. 1971

2017 Dundee Hills Estate Pinot Gris

VINTAGE: 2017

APPELLATION: 100% Dundee Hills AVA

GRAPE VARIETIES: 100% Pinot Gris

CLONES: 146 and 152

AGE OF VINES: planted 1997

BRIX A HARVEST: ~20.8-24.2°

RESIDUAL SUGAR: 3.0 g/L

ALCOHOL: 13.5%

BOTTLED: January 2018

LIFESPAN IN A PROPER CELLAR: ~5-7 years

PRODUCTION: 3132 cases

SUGGESTED RETAIL: \$22

VINTAGE SUMMARY:

It was a dark and stormy night....and that was just the first day of 2017! Yes, 2017 started out like a number of Oregon vintages have started out: cold, wet, and rainy. In fact, to start out 2017 we had snow. Snow shut down the winery for a number of days in January and this cold weather foretold a cool spring which followed. Bud break was late in relation to the past 5 years (late April instead of early April), but more normal when you look at our 40+ growing seasons. The cool, wet weather was not to last, and the heat volcano erupted in Mid-June to the tune of 95°F! Thanks to the wonderful deluge of wet weather in the winter and spring of 2017 our vines were able to handle the scorching hot summer that was 2017. It was the AC summer of lovin' in Oregon. We had AC but the vines did not. Our underground barrel cellar reached temps that we have never seen before (in the 70s) and the expanding wine pushed some bungs out. When we started harvest right after Labor Day, the temps were still up to the high 90s for our sparkling picks.

The heat volcano was mostly finished on September 17th when we started to bring in our pinot noir. Picking in mid to late September is more in the normal range for harvest. The cool spring helped push harvest out, but the hot summer helped make sure the grapes were ready to go with little delay. The harvest was not too compressed because we did have a few rain events which helped break up the harvest. We picked over a 6-week time period, which is a week or so longer than normal due to the rain events. The crop was huge, but it was ripe, and very clean which bodes well for quality. In fact, the crop was one of the largest we have seen since 2014. Long hours in the cellar to bring all the fruit in, and not a lot of family time during September and October.

The small vessel fermentations allowed for greater development of mouth feel by increasing the ratio of wine to the fermentation lees. The drum fermentations make up 10% of the blend. We produce a dry style pinot gris that accentuates the minerality this varietal clearly expresses. In addition to fermentation size and temperature the diversity of yeasts used to perform fermentation and the extended period of lees contact prior to blending and bottling contributes greatly to the complexity of this wine. The blend is made up of grapes from our estate, roughly 30%, and other top sites in the Willamette Valley. Our pinot gris has exceptional long-term aging potential and should, if properly cellared, continue to evolve and develop beautifully over the next five to seven years

WINEMAKER NOTES:**Harvest:**

The grapes were carefully hand harvested at 20-24°Brix. When necessary the clusters were sorted by hand to remove any flawed bunches. Our Pinot Gris is gently whole cluster pressed to minimize the extraction of bitterness from the skins. The juice was chilled and allowed to settle for 2 days then moved off the heavy sediment and transferred to stainless steel fermentation tanks.

Fermentation:

The fermentations were slow and cool with the purpose of retaining aromatics lost in a quick hot fermentation.

Aging/Blending:

The Pinot Gris is aged in stainless steel tanks with Malolactic fermentation restricted for continued retention of the delicate floral and fruit aromatics and bright acidity. The wine remained in contact with its fine lees and stirred multiple times during the aging process to broaden the palette and develop weight without high alcohol or sugar. This 2017 blend is made entirely from Sokol Blosser estate grown fruit.

Tasting Notes:

Our 2017 Dundee Hills Pinot Gris exhibits aromas of green apple and white flowers. There's a bright acidity on the palate with strong citrus flavors, a hint of honeydew melon and a notable mineral finish.