



Sokol Blosser

DUNDEE HILLS, OREGON

Est. 1971

2013 Big Tree Block Pinot Noir

VINTAGE: 2013

APPELLATION: 100% Dundee Hills AVA

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

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

DATE GRAPES PICKED: 9/13/13 **AGE OF VINES:** 13-15 years old

LENGTH OF FERMENTATION: ~12 days

TYPE OF FERMENTATION: Three-ton open top fermenters | Punched down up to 3 times per day

LENGTH OF SKIN CONTACT: Post-fermentation maceration ~15 days | Total time in fermenter- 25 days

FERMENTATION TEMPERATURE: Peak temperature ~79° F

ALCOHOL: 13.5%

LENGTH AND TYPE OF AGING: 100% barrel-aged in French oak | 17 months in barrels | 38% new barrels

DATE BOTTLED: March 2015

BOTTLE AGING PRIOR TO RELEASE:

LIFESPAN IN A PROPER CELLAR: ~10-15 years

NUMBER OF CASES PRODUCED: 400 cases

SUGGESTED RETAIL: \$70

VINEYARD SUMMARY: This block was replanted in 2 sections during 1998 & 2000 and covers 5.27 acres. Elevation is at 500-450ft. Jory soil. Clones 115, 777 and Pommard.

VINTAGE SUMMARY: 2013 was the driest year since 1985, which was one of the best years for Pinot Noir here at Sokol Blosser. Only ~23" inches of precipitation (normal is around 37") fell during the calendar year and thankfully it fell at the right time for the vines. In addition, our growing days were some of the highest temperatures we've seen, which came from a warmer than average spring rather than a hot summer. The vines got off to an early start with bud break happening on April 8th, 3 weeks earlier than normal. With the dry weather, we decided to pull up all the cover crops in the vineyard to save all soil moisture for the vine for the expected dry summer. However, Mother Nature ended the dry spell with a shot of rain the second week of June with some big storms, one of which landed as a tornado in nearby McMinnville. July was warm and dry and ended with veraison starting on July 31st. August was a humid month with nights that never cooled and summer humidity making it muggy during the day. The couple inches of rain in early September ended the humid summer, and it quickly turned hot and dry. Harvest started early on September 10th at 99°F. We brought in most of our estate fruit in before a big storm hit Oregon on September 27th. After ~6" of rain fell, we started picking again on Wednesday, October 2nd. We finished bringing in the fruit on October 10th, making this the first time in more than a decade that we were picking grapes over a five week period.

WINEMAKER NOTES: Our single block program showcases the variation and nuanced expressions of the different vineyards on our estate. All fruit for this program is grown in the Jory soils of the Dundee Hills. The grapes are harvested when the phenolic, sugar and acid strike the right balance, with our main focus on the flavor development. Once the grapes make it into the winery, they are all treated the same, which gives each vineyard block the opportunity to fully express its own unique characteristics. After aging, each barrel is tasted and hand selected by Winemaker Alex Sokol Blosser to be in the program. Our single block wines are made for lengthy aging.