



Sokol Blosser

DUNDEE HILLS, OREGON

*Est. 1971*

## 2015 Willamette Valley Pinot Gris

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**VINTAGE:** 2015

**APPELLATION:** Willamette Valley

**GRAPE VARIETIES USED:** 100% pinot gris

**DATE GRAPES PICKED:** 9/7/15-9/20/14

**TYPE OF FERMENTATION VESSEL:** Stainless Steel tanks (500-3500 gallons) and 55 gallon Stainless Steel drums

**LENGTH OF FERMENTATION:** Tank: 15-20 days; SSDs ~8 days

**FERMENTATION TEMPERATURE:** Peak temperature in tank-58° F (controlled); Peak temperature in the drums ~75° F

**ALCOHOL:** 13.0%

**PH/TA:** 3.32/6.4g/L

**RS:** 0 g/L

**LENGTH AND TYPE OF AGING:** ~3 months sur lies in Stainless Steel tanks and drums

**DATE BOTTLED:** January 2016

**BOTTLE AGING PRIOR TO RELEASE:** ~8 months

**LIFESPAN IN A PROPER CELLAR:** ~5-7 years

**NUMBER OF CASES PRODUCED:** 4,900 cases

**SUGGESTED RETAIL:** \$19

**VINTAGE SUMMARY:** 2015 was a year that you truly felt that the earth is 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 have bud break in March (around April 20<sup>th</sup> is normal), and push 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 19<sup>th</sup> (September 3<sup>rd</sup> in 2014 which was a hot year too), and started bringing in our Pinot Noir for still wine on September 4<sup>th</sup> (September 9<sup>th</sup> in 2014). We finished up bringing in fruit on September 22<sup>nd</sup> which was the day we started harvest in 2012. Crazy Non?!?!? We have never seen a year this hot in Oregon so predicting what the wines will taste like will be a shot in the dark. 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:** These grapes were hand harvested and we were able to perform a gentle whole cluster pressing by not destemming or crushing the grapes. The juice was allowed to cold settle for 2 days and then racked off the heavy sediment and transferred to either stainless steel tanks or small 55 gallons stainless steel fermentation

drums. The ferments in tank were fermented cool and therefore moved quite slowly with the purpose of retaining aromatics lost in a quick hot fermentation. 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.