



Dundee Hills, Oregon Estate Pinot Noir

2016

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in Oregon's Dundee Hills. As second generation winegrowers, we are passionately committed to our family's legacy of creating world-class wines, through sustainable methods, which express our distinctive hillside vineyards.

—Alex & Alison Sokol Blosser

VINTAGE HIGHLIGHTS

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 20 (mid-June is more typical for the start of bloom) we could see that August 28 would be the start of harvest. An August start date is not scary, it is what mother nature gives you. It was not an especially dry year as we received our typical heavy rains during the winter of 2015/2016, and 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 and getting a more normal crop load (2-3 tons an acre) was welcomed. After the rain, during bloom, we had a dry summer with heat spikes at the end of July and August. We were very happy with the fruit and know, knowing it would be a quality vintage.

WINEMAKING

The grapes were carefully hand harvested at 22-26° Brix. Some vineyard sections were harvest based on acid levels to retain delicacy and some were focused on higher intensity of fruit flavors. All our fruit was sorted by hand to remove any flawed bunches and de-stemmed directly into either 3-ton stainless steel fermenters or 2.5-ton oak upright fermenters. 35% 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, 25% of the blend was kept on its skins for 30+ days for extended maceration, the remaining portion was pressed off the skins at dryness (~10-15 days of skin contact time). This wine was aged in 100% French oak barrels for 17 months with minimal SO₂ levels. 36% of the blend was aged in new oak barrels with the remaining portion aged in once used or neutral oak.

WINE PROFILE

Our Dundee Hills Estate Pinot Noir captures and expresses the delicate fruit characteristics associated with this varietal, and we balance that with structure and age-ability. This blend represents our entire Estate with barrels selected from nearly every corner of the property. Our 2016 Dundee Hills Pinot Noir exhibits aromas of fresh cherries and raspberries. The palate is rich with pie cherries, baking spices and a hint of baked earth. Soft tannins and raspberries linger on the finish.

PAIRINGS

Enhanced by flavors of wild salmon, seared Ahi tuna, or grilled venison sausage. Also pairs extremely well with dishes containing duck, pork, or rack of lamb.

THE STORY

Our Dundee Hills Pinot Noir epitomizes everything Sokol Blosser has stood for in nearly 45 years of winegrowing in Oregon. Crafted to be a true expression of terroir from our hillside vines and Jory soil, this wine is made from a low yield crop that is dry-farmed for quality and comprised of grapes that are all from Dijon, Pommard and Wadensvil clones.



APPELLATION

100% Dundee Hills AVA

BLEND COMPOSITION

100% Pinot Noir | 100% Estate Grown

CLONES

115, 667, 777, mystery clone*, Pommard UCD4, Wadensvil 2A and Gamay Beaujolais Type

AGE OF VINES

Planted in 1998-2009

BOTTLED

March 2018

BRUX AT HARVEST

~22 - 26°

ALCOHOL BY VOLUME

13.5%

PROPER CELLAR LIFESPAN

~10 - 15 Years

PRODUCTION

4,480 Cases

CERTIFICATIONS

Made with 100% certified organic grapes

SUGGESTED RETAIL

\$40

*unidentified pinot noir clone, internally referred to as the "12-Row Clone"