



Dundee Hills, Oregon Estate Pinot Noir

2018

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

The spring of 2018 was warmer than the average over the previous 10 years, and fairly dry. Bud break happened in mid-April and Bloom in early June, which can be a treacherous undertaking as the spring weather can mess up a healthy flowering. A giant hail storm descended on the Dundee Hills in early June, but luckily none of our Sokol Blosser Estate crop was ruined. The summer started like one giant furnace; July was a hot month and we had a lot of above 90 degree days. Just when it seemed like the hot weather would not stop, August came and more moderate weather with it. This helped slow the ripening down, and even cooler weather in September allowed us to let the grapes hang longer, resulting in riper fruit without additional sugar accumulation. The 2018 vintage is our coolest growing season since 2012, and we believe it will be our best vintage since then.

WINEMAKING

The grapes were carefully hand harvested between September 15th and 28th. Some vineyard sections were harvested based on acid levels to retain delicacy and some were focused on higher intensity of fruit flavors with ripeness reaching 25°Brix. All our fruit was sorted by hand to remove any flawed bunches and de-stemmed directly into 3-ton fermenters. Fermentation was conducted with a combination of our native house yeast, commercial yeast, and ambient/uninoculated ferments; all aspects coming together to make a unique representative cuvée of 2018. Cap management was done by both punch downs and pump overs. Post fermentation the wine was kept on its skins for 17-29 days for extended maceration depending on the lot before being pressed off and barreled. This wine was aged in 100% French oak barrels for 17 months with minimal SO₂ levels. 25% of the blend was aged in new oak barrels with the remaining portion aged in once used or neutral oak.

WINE PROFILE

The nose is rich with mushroom, truffle, and forest floor, accompanied by black cherry, cranberry, and clove. The palate reflects the cranberry, black cherry and truffle, but also introduces a dash of black pepper with medium tannins and acidity on the finish.

PAIRINGS

This wine pairs beautifully with the bounty of Oregon, like wild mushroom risotto or grilled lamb with an herbed, hazelnut crust.

SCORES

2018 - (93) James Suckling, (90) Wine Spectator

2017 - (93) James Suckling, (90) Wine Spectator, (91) Wine Enthusiast,
(91) Wine Advocate



APPELLATION

100% Dundee Hills AVA

BLEND COMPOSITION

100% Pinot Noir | 100% Estate Grown

CLONES

115, 667, 777, Pommard UCD4,
Wadenswil 2A and Gamay Beaujolais
Type Pinot Noir

AGE OF VINES

Planted in 1998-2009

BOTTLED

March 2020

BRIX AT HARVEST

22-25°

ALCOHOL BY VOLUME

14.0%

PROPER CELLAR LIFESPAN

~10 - 15 Years

PRODUCTION

4,798 Cases

CERTIFICATIONS

Made with 100% certified organic grapes

SUGGESTED RETAIL

\$42