



Dundee Hills, Oregon Estate Pinot Noir

2019

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

It was clear something was different with the 2019 harvest when fruit flies were spotted at Thistle Vineyard over Labor Day Weekend. The second sign was the dramatic shift in the weather forecast. At the end of August, we believed we would have a “warmer and drier” than average September/October. Sounds good huh?!?! Then, at the end of September we got 2.7” of rain... which is double the average, and we had one of the coolest Septembers on record. We remembered and applied the key learnings from prior similar vintages in our approach to the 2019 harvest – get the grapes as ripe as possible with as little fruit degradation as possible. Even with a longer hang time this year the grapes had less sugar, high pHs and high acids. Consequently, we based our picking decision more on the taste of the juice and looking at the weather. We had 5 distinct rain events from when we started harvest on September 3 to when we ended picking on October 10th, and these individual rain events sometimes lasted multiple days. In the end, we got as much ripeness as possible and are very happy about what we put into barrel.

WINEMAKING

The grapes were carefully hand harvested between September 21st and 28th. All our fruit was sorted by hand to remove any flawed bunches and de-stemmed directly into 3-ton fermenters. The wine has a long, cool ferment over 13-15 days with 50% native house yeast and 50% commercial yeast. Cap management was done by punch downs and the wine was pressed off immediately at dryness then barreled. This wine was aged in 100% French oak barrels for 16 months with minimal SO₂ levels. 24% of the blend was aged in new oak barrels with the remaining portion aged in once used or neutral oak.

WINE PROFILE

On the nose, this wine shows notes of black cherry and pomegranate, complemented by an earthy blend of truffle, wet forest floor, and baking spices. On the palate, the fruit remains the same, but is joined by fresh raspberry, as well as cedar and dry leaf.

PAIRINGS

This wine pairs beautifully with seared salmon and fondant potatoes, as well as spiced lamb burgers or carnitas.

SCORES

93 points - James Suckling

92 points - Vinous

91 points - Wine Spectator



APPELLATION

100% Dundee Hills AVA

BLEND COMPOSITION

100% Pinot Noir | 100% Estate Grown

CLONES

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

AGE OF VINES

Planted in 1998-2009

BOTTLED

April 2021

BRIX AT HARVEST

~22.5°

ALCOHOL BY VOLUME

13%

PROPER CELLAR LIFESPAN

~10 - 15 Years

PRODUCTION

3991 Cases

SUGGESTED RETAIL

\$42