



Sokol Blosser

DUNDEE HILLS, OREGON

*Est. 1971*

## 2011 Dundee Hills Pinot Noir

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**VINTAGE:** 2011

**APPELLATION:** 100% Dundee Hills AVA

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

**GRAPE VARIETIES USED:** 100% Pinot Noir | 84% Estate Grown

**DATE GRAPES PICKED:** 10/13/11-11/2/11

**AGE OF VINES:** 5-13 years old

**LENGTH OF FERMENTATION:** ~5-7 days

**TYPE OF FERMENTATION:** One-ton and three-ton open top fermenters | Punched down 3 times per day

**LENGTH OF SKIN CONTACT:** Post-fermentation maceration ~21 days | Total time in fermenter- 33 days

**FERMENTATION TEMPERATURE:** Peak temperature ~78° F

**ALCOHOL:** 12.5%

**LENGTH AND TYPE OF AGING:** 100% barrel-aged in French oak | 16 months in barrels | 45% new barrels

**DATE BOTTLED:** March 2013

**BOTTLE AGING PRIOR TO RELEASE:** ~6 months

**LIFESPAN IN A PROPER CELLAR:** ~10-15 years

**NUMBER OF CASES PRODUCED:** ~6,000 cases

**SUGGESTED RETAIL:** \$38

**VINTAGE SUMMARY:** 2011 began with a relatively mild and dry January. The first two weeks of February were nice, but the last two weeks were wet and cold; we even had snow and temperatures in the 20's at month end. March and April were very cold, wet, and windy, but the weather finally turned nicer in May. June and July were very pleasant – mild and just a few inches of rain. Perfect growing conditions. We had a week of hot weather (90's) at the end of August and another in early September, but overall it was a long, cool growing season, resulting in grapes with low sugars and high acids. We began the Pinot Noir harvest on October 13 under cool and showery skies, and harvested in a relatively leisurely fashion over the next three weeks. There were no major heat or rain events during that time and we completed the Pinot Noir harvest on November 2. Even though sugars were low, the long hang time on the vines produced grapes with beautifully evolved flavors and aromas. 2011 was a classic “old-time” Oregon vintage – a long, cool growing season and grapes with lower sugar and higher acid. The wines are delicate, structured, and should have great long-term aging potential.

**WINEMAKER NOTES:** Our 2011 Dundee Hills Pinot Noir is perfumed with notes of black cherry, the bright red fruits of raspberries and cranberries, earthy, and toasty oak char; leading to a wine smooth on the entry, red fruit carried throughout but with black cherry weighing in on the mid pallet and finishing with hints of cola and cassis. The signature Jory soil terroir with its spicy mineral finish is well represented in this wine. Possessing great depth of pure fruit flavor, strong structure, acid, and persistent length, this wine is worthy of lengthy aging, and with proper cellaring can be enjoyed for the next ten to fifteen years.