



Sokol Blosser

DUNDEE HILLS, OREGON

*Est. 1971*

## 2014 Orchard Block Pinot Noir

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**VINTAGE:** 2014

**APPELLATION:** 100% Dundee Hills AVA

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

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

**DATE GRAPES PICKED:** 9/9/14

**AGE OF VINES:** 14 years old

**LENGTH OF FERMENTATION:** ~12 days

**TYPE OF FERMENTATION:** Three-ton open top fermenters | Punched down up to 2 times per day

**LENGTH OF SKIN CONTACT:** Post-fermentation maceration ~18 days | Total time in fermenter~ 30 days

**FERMENTATION TEMPERATURE:** Peak temperature ~83° F (~89° F in one fermenter)

**ALCOHOL:** 13.5%

**LENGTH AND TYPE OF AGING:** 100% barrel-aged in French oak | 17 months in barrels | 44% new barrels

**DATE BOTTLED:** March 2016

**BOTTLE AGING PRIOR TO RELEASE:** 12 months

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

**NUMBER OF CASES PRODUCED:** 400 cases

**SUGGESTED RETAIL:** \$70

**VINEYARD SUMMARY:** This block was replanted in 2000 and covers 6.04 acres. Elevation is at 300-350ft. Jory soil. 100% clone 777. The Orchard block covers the most acreage within our single block program.

**VINTAGE SUMMARY:** Like the rest of the world, 2014 was a really warm year in Oregon. On average, the Willamette Valley typically receives around 2200 growing degree days; in 2013, it was 2717 but we hit 2867 in 2014. We had a very dry summer and the nights never really cooled down. It was not hot, and we did not get many days above 95°F but the weather was just warm in the day and warm in the night. Not typical. Rain fall was below normal but not drastically below. We did not turn on the limited irrigation that we have in our top pinot blocks as the vines never became water stressed. What did this do to the grapes? Surprisingly, this was the largest crop we have ever seen at Sokol Blosser, and 2014 was our 44th year of winegrowing in the Dundee Hills. Such a large crop can greatly increase disease pressures, but with the dry summer and dry harvest time conditions, the crop came in as clean and disease free as in 2012. Even with thinning the crop back 40-50% in the vineyard we still received on average about 3.35 tons an acre for our pinot noir. What has resulted is a wine with dark color and great intensity.

**WINEMAKER NOTES:** Our single block program showcases the variation and nuanced expressions of the different vineyards on our estate. All fruit for this program is grown in the Jory soils of the Dundee Hills. The grapes are harvested when the phenolic, sugar and acid strike the right balance, with our main focus on the flavor development. Once the grapes make it into the winery, they are all treated the same, which gives each vineyard block the opportunity to fully express its own unique characteristics. After aging, each barrel is tasted and hand selected by Winemaker Alex Sokol Blosser to be in the program. Our single block wines are made for lengthy aging.

The Orchard block cuvee is 100% extended maceration with a total of 30 days of skin contact time. The majority of this wine was fermented with native yeasts. In 2013 we successfully isolated 2 native yeasts from our property. These yeasts have been genetically identified to be unique from any commercially available yeast, according to the most recent database. In 2014 we used these yeasts to inoculate some of our ferments.