



Sokol Blosser

DUNDEE HILLS, OREGON

*Est. 1971*

## 2015 Goosepen Block Pinot Noir

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**VINTAGE:** 2015

**APPELLATION:** 100% Dundee Hills AVA

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

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

**CLONES:** Pommard UCD4

**AGE OF VINES:** replanted in 1998

**BRIX AT HARVEST:** 24°

**AGING:** 100% barrel-aged in French oak | 17 months in barrels | 38% new barrels

**RESIDUAL SUGAR:** dry

**ALCOHOL:** 13.5%

**BOTTLED:** March 2017

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

**PRODUCTION:** 191 cases

**SUGGESTED RETAIL:** \$80

### VINTAGE SUMMARY:

2015 was a year that you truly felt that the earth heating up. We had record heat growing degree days, almost 3000 (2200-2300 is normal) which helped us rack up the earliest bud break ever, the earliest bloom ever, and one of the earliest harvest dates ever (1992 was earlier...). The months of March and June were the hot ones pushing the vines to bud break in March (around April 20<sup>th</sup> is normal), and pushing up Bloom to start in late May (Late June is normal). What does all this mean? Well, there was a lot of sweating out there in the vineyard, and a lot of thirsty workers and by the end of the season, a lot of thirsty vines. The crop was huge stemming from wonderful weather in June the previous year (this is when the next years fruitfulness in the vine is set), and a lot of fruit thinning was done to ensure that we had enough fermentation space in the cellar. The concern was not whether we could ripen all the fruit, it was if we could actually fit it all in our cellar. While it was another very dry summer, the mildew pressure was high and while we did not get much mildew at Sokol Blosser, we heard about a lot happening in the Valley. We started picking for our sparkling program on August 19<sup>th</sup> (September 3<sup>rd</sup> in 2014 which was a hot year too), and started bringing in our pinot noir for still wine on September 4<sup>th</sup> (September 9<sup>th</sup> in 2014). We finished up bringing in fruit on September 22<sup>nd</sup> which was the day we started harvest in 2012. Crazy Non?!?!? We have never seen a year this hot in Oregon. We've been growing grapes here since 1971, and the one thing that is constant is that every year is different and special. 2015 will be a huge serving of both.

### WINEMAKER NOTES:

#### Vineyard:

When Alex Sokol Blosser (the winemaker) was growing up, this block was not planted to Pinot Noir. It was planted to Riesling. It was when it was our Riesling block that Bill and Susan Sokol Blosser tried their infamous and failed experiment of fencing it in and releasing a flock of geese to consume the grass. Since that attempt at using geese to mow the lawn, the Sokol Blosser's have always called it "Goosepen." When the block had to re-plant the block due to Phylloxera, it was decided that the highest and best use of that site was for Pinot Noir and not for Riesling. This was

not a failed experiment. To this day, Goosepen is Alex's favorite of our single vineyard blocks. It does not have the rich tannins of its northern neighbor, Big Tree, nor the finesse of the Orchard Block. It has fruit. A lot of rich fruit that can be heavy some years (2014) and complex in other years (2012 and 2015). Drinking a glass of Goosepen always reminds Alex that experimenting is a two edge sword; sometimes you get the goose, and sometimes the goose gets you!

**Harvest:**

The grapes were carefully hand harvested on September 9<sup>th</sup> at 24°Brix and de-stemmed into three ~3ton stainless steel open top fermenters.

**Fermentation:**

One of the fermenters was inoculated with our Estate native yeast and the remaining 2 inoculated with Burgundian isolated yeasts. The fermentations were punched down twice daily at the peak of fermentation. A portion of the fermenters were pressed immediately following alcoholic fermentation the other portion was on the skins for 30 days in an extended maceration.

**Aging/Blending:**

Goosepen was aged in 100% French oak. Sixteen barrels were hand selected for the final blend. 50% of the blend is from the fermentation which remained in extended maceration. The blend was aged in 38% new oak.

**Tasting Notes:**

Our 2015 Goosepen Pinot Noir exhibits aromas of Sweet strawberry nose with hints of black pepper. There are strong flavors of cigar box, strawberry and cranberry, with ripe tannins. The finish is highlighted by toasted oak and bright acidity.