



Blossom Ridge Sparkling Rosé of Pinot Noir

2016

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

In our 45th growing year at Sokol Blosser we saw something very special: our earliest bloom on record. While we had bud break later in 2016 than we had in 2015, the warm weather in April and May progressed the vine growth enough to push up bloom. You can just about set your clock from the time of bloom to the first day of harvest...100 days. When we had bloom on May 20 (mid-June is more typical for the start of bloom) we could see that August 28 would be the start of harvest. An August start date is not scary, it is what mother nature gives you. It was not an especially dry year as we received our typical heavy rains during the winter of 2015/2016, and had some wet weather during our early bloom in May/June which ended up destroying a lot of the clusters. The destruction of some of the crop during flowering was a good thing as mother nature has been giving us big crops for the past few years and getting a more normal crop load (2-3 tons an acre) was welcomed. After the rain, during bloom, we had a dry summer with heat spikes at the end of July and August. We were very happy with the fruit, knowing it would be a quality vintage.

WINEMAKING

After more than 40 years in the Oregon wine industry, Sokol Blosser Winery has started to establish a growing sparkling wine program made with 100% Willamette Valley grown grapes. This program follows the Méthode Traditionnelle process to make a truly special representation of the pinot noir grape.

The pinot noir grapes in our Sparkling Rosé were all hand-harvested and whole cluster pressed. The juice was fermented to dryness in both stainless steel and neutral oak barrels. It was then aged for about 6 months in 100% French oak with no malolactic fermentation. After this brief barrel aging period, the wine was blended, re-inoculated with yeast and sugar, and bottled (or put into tirage). Following the second fermentation in the bottle the wine was left to age sur-lie for approximately 32 months. The wine is tasted at various points during aging to determine the best time to disgorge. The winemaking team is looking to capture a balance in the purity of fruit with the subtle complexities contributed from yeast lees and time. The wine is disgorged keeping within the brut style.

WINE PROFILE

Our 2016 Sparkling Rosé has a beautiful salmon pink hue to it. The nose has strawberries, hints of raspberries, and toasted caramel. Strawberry jam with bright acidity on the palette. This wine is bigger and weightier than our previous vintages of sparkling rose but that speaks to the 2016 vintage of Pinot Noir in Oregon.

PAIRINGS

Take our Sparkling Rosé down the roads of salty or sweet with equal success! Pair with a decadent flourless chocolate cake enveloped in an orange chocolate ganache glaze. Alternatively, enjoy it with oysters fresh from the sea, or, if you're particularly anglophile, pair it with afternoon toast slathered with plenty of butter and Marmite.

THE STORY

The Sokol Blosser family has selected a site comprised of volcanic soils and influenced by cooling marine winds located in the Eola-Amity Hills, called Blossom Ridge Vineyard. Starting in 2014 Sokol Blosser began the transition of Blossom Ridge to an organic vineyard site, carrying the farming values of "good to the earth" forward.



APPELLATION

100% Eola-Amity Hills

BLENDE COMPOSITION

100% Pinot Noir

BOTTLED

Tiraged April 2017, Disgorged January 2020

AGING

base aged for 6 months | 95% neutral oak, 5% new oak

EN TIRAGE

32 months

ALCOHOL BY VOLUME

12%

DOSAGE

8 g/L (Brut)

PROPER CELLAR LIFESPAN

~5 Years

PRODUCTION

511 Cases

SUGGESTED RETAIL

\$60