



Peach Tree Block Estate Pinot Noir

2017

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 a dark and stormy night...and that was just the first day of 2017! Yes, 2017 started out like a number of Oregon vintages have started out: cold, wet and rainy. In fact, to start out 2017 we had snow. Snow shut down the winery for a number of days in January and this cold weather foretold the following cool spring. Bud break was late in relation to the past 5 years (late April instead of early April), but more normal when you look at our 40+ growing seasons. The cool, wet weather was not to last, and the heat volcano erupted in mid-June to the tune of 95°F! Thanks to the wonderful deluge of wet weather in the winter and spring of 2017, our vines were able to handle the scorching hot summer. Our underground barrel cellar reached temps we have never seen before (in the 70s) and the expanding wine pushed some bungs out. The cool spring helped push out harvest, but the hot summer helped make sure the grapes were ready to go with little delay. We picked over a six week time period, which is a week or so longer than normal due to the rain events. The crop was huge — one of the largest we have seen since 2014. The fruit was ripe and very clean, boding well for quality.

WINEMAKING

The grapes were carefully hand harvested at 23°Brix. They were then sorted by hand to remove any flawed bunches and 100% de-stemmed directly into two, 3-ton stainless steel fermenters. These 2 fermenters were not inoculated and proceeded with primary fermentation via an unidentified ambient yeast population. Fermentation was quick to kick-off but continued at a slower pace with a cooler temperature range peaking at 73°F. It had skin contact for 22 days as the fermentation moved along at a slower rate. Cap management was done via gentle punch downs up to 2 times per day at the peak of fermentation. This wine was aged in mainly once used French oak barrels. A smaller portion was aged in more neutral, twice-used French oak barrels. Barrel aging was 10 months long with minimal SO₂ levels.

WINE PROFILE

Our 2017 Peach Tree Block Pinot Noir has a nose that pops of cooked bacon. This wine has a complex mouthfeel and soft tannins with notes of cherries, caramel and spice. It is smooth and round, with a hint of licorice on the finish.

PAIRINGS

Pairs well with fatty dishes, such as brisket and burrata, served alongside charred broccolini, and punctuated with whole grain mustard.

THE STORY (as told by Alex Sokol Blosser)

In line with the rest of our vineyard blocks, Peach Tree was named after what was previously planted here: peach trees. I remember those peach trees well, and those ripe peaches still hold a rich place in my imagination for how sweet and juicy they were. The peaches got so big and ripe that my parents would not let me help pick them as my small hand could not encompass enough of the fruit to not tear it. O the memories..... Now we have a little over 2 acres of Pommard and 777 Pinot Noir clone planted in this section. Of all our blocks, it always seems to produce a wild, almost un-focused Pinot Noir, with its power of fruit and flavor going in multiple directions.



APPELLATION

100% Dundee Hills AVA

BLEND COMPOSITION

100% Pinot Noir | 100% Estate Grown

CLONES

777 & Pommard

AGE OF VINES

Replanted in 1998 & 2000

BOTTLED

August 2018

BRIX AT HARVEST

23°

ALCOHOL BY VOLUME

13.5%

PROPER CELLAR LIFESPAN

10 - 15 Years

PRODUCTION

337 Cases

CERTIFICATIONS

Made with 100% certified organic grapes

SUGGESTED RETAIL

\$70