



Blossom Ridge Sparkling Rosé of 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

After more than 50 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 oak barrels. It was then aged for about 6 months in 100% French oak, with 5% new, 5% once used, and the rest neutral oak. 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 39 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.

WINE PROFILE

On the nose, our Sparkling Rosé displays floral notes of jasmine, matched with meyer lemon, strawberry, and a slight hint of brioche. On the palate, the strawberry becomes underripe, and is joined by fresh lemon juice and rhubarb.

PAIRINGS

This wine will pair beautifully with anything from kimchee fried rice to chicken schnitzel to shrimp cocktail.

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

BLEND COMPOSITION

100% Pinot Noir

BOTTLED

Tiraged April 2018, Disgorged July 2021

AGING

base aged for 6 months | 90% neutral oak, 5% once used oak, 5% new oak

EN TIRAGE

39 months

ALCOHOL BY VOLUME

11.5%

DOSAGE

7 g/L (Brut)

PROPER CELLAR LIFESPAN

~5 Years

PRODUCTION

418 Cases

SUGGESTED RETAIL

\$60