



## Dundee Hills, Oregon Estate Rosé of Pinot Noir

2018

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

The spring of 2018 was warmer than the average over the previous 10 years, and fairly dry. Bud break happened in mid-April and Bloom in early June, which can be a treacherous undertaking as the spring weather can mess up a healthy flowering. A giant hail storm descended on the Dundee Hills in early June, but luckily none of our Sokol Blosser Estate crop was ruined. The summer started like one giant furnace; July was a hot month and we had a lot of above 90 degree days. Just when it seemed like the hot weather would not stop, August came and more moderate weather with it. This helped slow the ripening down, and even cooler weather in September allowed us to let the grapes hang longer, resulting in riper fruit without additional sugar accumulation. The 2018 vintage is our coolest growing season since 2012 and we believe it will be our best vintage since then as well.

### WINEMAKING

The grapes were carefully hand harvested, de-stemmed and loaded into the press where the juice soaked on the skins for four to six hours. It was then gently pressed to minimize extraction of tannins from the skins.

### WINE PROFILE

Aroma is a radiant bouquet of white peach, jasmine and spring rain. Nectarines, fresh melon and bright acidity are prominent on the palate. You will be left with a lingering rhubarb flavor on the finish. The juice was divided into multiple stainless steel tanks, one portion was inoculated with a neutral yeast, and the other with a yeast focused on lifting the fruit aromatics within the pinot noir grape. An extended, slow, cool fermentation was maintained to preserve the lively fruitiness and delicate floral aromas. This wine has just a hint of residual sugar to balance the firm acidity, resulting in a wine that is crisp, vibrant and refreshing. RS: 4.5 g/L | pH: 3.19 | TA: 7.9 g/L

### PAIRINGS

Pairs nicely with salads, light pasta dishes and fish—try a roasted beet salad topped with goat cheese and pistachios accompanied by crab cake sliders and a cheese board for dessert.

### THE STORY

We sourced grapes from the Concert block, specifically the Middle and South sections, because it contributes desired characteristics: low phenolics, bright delicate fruit, minerality and floral characters. The majority of this vineyard section is a sedimentary soil we call Missoula flood soil, which lends itself to producing pinot noir that is lighter and delicate—perfection for a rosé. We farm the vines in these blocks to intentionally produce more tons per acre than our top tier pinot noir blocks. To achieve this higher tonnage we arched the canes, increasing the number of buds per vine, equating more clusters per vine. This method of training the vines minimizes development of overly ripe, juicy flavors from appearing in the rosé. Additionally, this growing method retains the acidity that would otherwise fall out of the grapes in the heat of the day. By retaining acid, we are able to keep a bright, delicate style rosé.



#### APPELLATION

100% Dundee Hills AVA

#### BLEND COMPOSITION

100% Pinot Noir | 100% Estate Grown

#### CLONES

777, 115 & Pommard

#### AGE OF VINES

Planted in 2000

#### BOTTLED

December 2018

#### BRIX AT HARVEST

19.5°

#### ALCOHOL BY VOLUME

12%

#### PROPER CELLAR LIFESPAN

~3 years

#### PRODUCTION

6,400 Cases

#### SUGGESTED RETAIL

\$25