



Peach Tree Block Estate 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.

WINEMAKING

The grapes were carefully hand harvested September 15th, making them our first Pinot Noir grapes brought in! They were then sorted by hand to remove any flawed bunches and 100% de-stemmed directly into 3-ton stainless steel fermenters. These fermenters were not inoculated and proceeded with fermentation by ambient yeast which took 10 days of soaking to really take off. The wine have 22 days of skin contact with cap management was done via gentle punch downs. The wine was pressed off the skins at dryness as aged in French oak barrels for 10 months with no new oak. We have intentionally chosen not use new oak in this block as the fruit pairs best with more neutral oak. There were 14 barrels selected for the final blend.

WINE PROFILE

Our 2018 Peach Tree Block Pinot Noir has a nose that is rich with matsutake mushrooms, clove and dark fruit. This wine has a complex mouthfeel with notes of black cherry, plums and spice. It is smooth and round, with a hint of tobacco on the finish.

PAIRINGS

This wine pairs beautifully with lamb tajine, shwarma, and is perfect for Mediterranean appetizers such as olive tapenaed and salty cheeses.

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 2019

BRIX AT HARVEST

22°

ALCOHOL BY VOLUME

13%

PROPER CELLAR LIFESPAN

10 -15 Years

PRODUCTION

332 Cases

CERTIFICATIONS

Made with 100% certified organic grapes

SUGGESTED RETAIL

\$70