



Dundee Hills, Oregon Estate Rosé of Pinot Noir

2019

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 2019 vintage started out quite normally. Budbreak and bloom all occurred during normal timeframes. By August, things were smooth and relatively easy as we optimistically looked ahead to forecasts that called for a “warmer and drier” than average September and October. But then things suddenly shifted about Labor Day weekend. By the end of September, we had received 2.7” of rain – double the average – on top of one of the coolest Septembers on record. Undeterred, we reflected back on the cool Septembers we've experienced during our many vintages and applied those learnings. Our objective was to get the fruit as ripe as possible with as little fruit degradation as possible. Even with a longer hang time this year, the grapes had less sugar, high pHs and high acids. Consequently, we based our picking decision more on the taste of the juice in each berry and looking at the weather. We actually had five distinct rain events from when we started harvest on September 3 to when we finished picking on October 10, and these individual rain events sometimes lasted multiple days. To say this was a stressful harvest is putting it lightly. In the end after finally taking a deep breath, we were very pleased about what we ultimately harvested, crushed, and fermented.

WINEMAKING

The grapes were carefully hand harvested, de-stemmed and loaded into the press where the juice soaked on the skins for several hours. The fruit was gently pressed to minimize extraction of tannins from the skins, then fermented in stainless steel with yeasts selected to lift fruit aromatics. We maintained an extended, slow, cool fermentation to preserve the lively fruitiness and delicate floral aromas. This wine has just a hint of residual sugar to balance with 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

WINE PROFILE

Our 2019 Rosé of Pinot Noir presents with bright ruby red grapefruit on the nose and across the palate. Flavors of citrus, bergamot, and fresh tropical fruits intertwine with a crisp acidity. Lingering notes of golden raspberry give way to a smooth finish.

PAIRINGS

Pairs perfectly with many dishes, including seafood and fresh green vegetables—try light and flaky dungeness crab beignets alongside a creamy green goddess aioli.

THE STORY

We only use pinot noir grapes to produce this classic dry rosé. We sourced grapes for this wine from both the lower Concert Block and upper Walnut Block. These sections contribute the characteristics we are looking for: low phenolics, bright delicate fruit, minerality, and florality. The lower Concert Block is Missoula flood soil, a sedimentary soil which lends itself to producing pinot noir that is lighter and delicate. The Walnut Block contributes some rich red fruit characters while still maintaining brightness from retained acidity. We farm the vines in these blocks to intentionally produce more tons per acre than other blocks. To achieve this higher tonnage we arched the canes, increasing the number of buds per vine which equates to more clusters per vine. This method of training the vines minimizes the development of overly ripe, juicy flavors, and high phenolics. Additionally, this growing method retains the acidity that would otherwise fall out of the grapes in the heat of the day, and by retaining acid we are able to keep a bright, delicate style rosé. We ensured the vines had good wind exposure, to dry out grapes and thus avoid rot, which would distract from the bright fruit flavors.



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 2019

BRIX AT HARVEST

19.0-20.0°

ALCOHOL BY VOLUME

12%

PROPER CELLAR LIFESPAN

~3 years

PRODUCTION

6,200 Cases

SUGGESTED RETAIL

\$25