



Dundee Hills, Oregon Estate Rosé of Pinot Noir

2021

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

2021 was the 2nd warmest growing season we have ever seen since 2015. We also got to add a new term to the dictionary: Heat Dome. Three straight days of triple digit temperatures in late June breaking heat records for the Willamette Valley! Bud break started like usual in the middle of April. We had the driest March/April/May that the Valley has seen through 128 years of record keeping! Bloom, or flowering, also appeared on time in early/mid June. While late June brought the "Heat Dome", our grapes made it through thanks to bloom being finished at all our sites and there still being soil moisture, so they grew like crazy over those three days of hellish temperatures. July and August turned out to be exceedingly hot and dry, thankfully September started off mild with a couple of rain events that allowed us to fully ripen the grapes. The hot and dry summer made for fruit that was extremely clean, making for excellent fermentations. All in all, mother nature gave us something to be grateful for on our 50th anniversary.

WINEMAKING

The grapes were harvested September 6th-8th. The clusters were de-stemmed and loaded into the press for a skin contact of 4 hours. The fruit was gently pressed to minimize extraction of tannins from the skins, then fermented in stainless steel with a variety of commercial yeasts that can handle cooler fermentation temperatures and accentuate delicate fruit flavors from our Pinot Noir grapes. We maintained an extended, slow, cool fermentation of around 2 weeks to preserve the lively fruitiness and delicate floral aromas and then aged the wine in stainless steel prior to bottling in December. This wine has just a hint of residual sugar to balance the firm acidity, resulting in a wine that is crisp, vibrant, and refreshing.

WINE PROFILE

The 2021 Rose shines with notes of ripe strawberry, cantaloupe, apricot and star fruit on the nose. On the palate, the strawberry and cantaloupe carry through, as the apricot gives way to fresh nectarine.

PAIRINGS

This wine will pair beautifully with the bounty of summer! Enjoy with rich crab cakes, fresh vegetables on the grill, or a homemade peach cobbler.

THE STORY

We only use Pinot Noir grapes to produce this classic dry Rosé. We sourced grapes for this wine from vines that have been intentionally farmed to produce more tons per acre than other blocks, thus minimizing the development of overly ripe, juicy flavors, and preventing high phenolics from appearing in the Rosé. Additionally, we harvest the grapes earlier when the acids are higher so we are able to create a bright, delicate style Rosé.



APPELLATION

Dundee Hills

BLEND COMPOSITION

100% Pinot Noir

BOTTLED

December 2021

BRIX AT HARVEST

~21.5°

Residual Sugar

4g/L

ALCOHOL BY VOLUME

13%

PROPER CELLAR LIFESPAN

~3 years

PRODUCTION

4,520 Cases

SUGGESTED RETAIL

\$26