



Sokol Blosser

DUNDEE HILLS, OREGON

Est. 1971

2015 Estate Rosé of Pinot Noir

VINTAGE: 2015

APPELLATION: 100% Dundee Hills

CERTIFICATIONS: Made with 100% organic grapes | Certified by Oregon Department of Agriculture

GRAPE VARIETIES USED: 100% Pinot Noir | 100% Estate Grown | Concert Block Middle and South

DATE GRAPES PICKED: 9/5/15

AGE OF VINES: 15 years old

LENGTH OF FERMENTATION: ~4 weeks

TYPE OF FERMENTATION: 100% Stainless Steel

LENGTH OF SKIN CONTACT: De-stemmed directly into press | ~5 hours of skin contact before pressing

FERMENTATION TEMPERATURE: Peak temperature ~55° F

ALCOHOL: 12.0%

RS: 2.6 g/L (0.3%)

PH: 3.37

TA: 6.2 g/L

DATE BOTTLED: November 2015

BOTTLE AGING PRIOR TO RELEASE: 3 months

LIFESPAN IN A PROPER CELLAR: ~3 years

NUMBER OF CASES PRODUCED: ~5,000 cases

SUGGESTED RETAIL: \$22

VINTAGE SUMMARY: 2015 was a year that you truly felt that the earth is heating up. We had record heat growing degree days, almost 3000 (2200-2300 is normal) which helped us rack up the earliest bud break ever, the earliest bloom ever, and one of the earliest harvest dates ever (1992 was earlier...). The months of March and June were the hot ones pushing the vines to have bud break in March (around April 20th is normal), and push up Bloom to start in late May (Late June is normal). What does all this mean? Well, there was a lot of sweating out there in the vineyard, and a lot of thirsty workers and by the end of the season, a lot of thirsty vines. The crop was huge stemming from wonderful weather in June the previous year (this is when the next years fruitfulness in the vine is set), and a lot of fruit thinning was done to ensure that we had enough fermentation space in the cellar. The concern was not whether we could ripen all the fruit, it was if we could actually fit it all in our cellar. While it was another very dry summer, the mildew pressure was high and while we did not get much mildew at Sokol Blosser, we heard about a lot happening in the valley. We started picking for our sparkling program on August 19th (September 3rd in 2014 which was a hot year too), and started bringing in our Pinot Noir for still wine on September 4th (September 9th in 2014). We finished up bringing in fruit on September 22nd which was the day we started harvest in 2012. Crazy Non?!?!? We have never seen a year this hot in Oregon so predicting what the wines will taste like will be a shot in the dark. We've been growing grapes here since 1971, and the one thing that is constant is that every year is different and special. 2015 will be a huge serving of both.

WINEMAKER NOTES:

Vineyard:

We only use Pinot Noir grapes to produce this classic dry Rosé. We sourced grapes for this wine from our Concert block, specifically the Middle and South portions, because it accentuates the characteristics we are looking for in our

style of Rosé. Namely low phenolics, bright light fruit, minerality and floral characters. We farm the vines in these blocks to intentionally produce more tons per acre than our top tier Pinot blocks. To achieve this higher tonnage we arched the canes increasing the number of buds per vine which equates to more clusters/vine. This method of training the vines minimizes the development of overly ripe, juicy flavors and high phenolics from appearing in the Rosé. Additionally, this growing method retains the acidity that would otherwise fall out of the grapes in heat of the day, especially in a hot vintage such as 2015. We ensured the vines still had good wind exposure, to dry out grapes and thus avoid rot, which would distract from the bright fruit flavors of this wine.

Harvest:

The grapes were carefully hand harvested, de-stemmed and loaded into the press where the juice soaked on the skins for 4-6 hours. Then it was gently pressed to minimize extraction of tannins from the skins.

Fermentation:

The juice was divided into 2 stainless steel tanks. One was inoculated with a neutral yeast and the other with a yeast focused on lifting the fruit aromatics within the Pinot Noir grape. We maintained an extended, slow, cool fermentation to preserve the lively fruitiness and delicate floral aromas. The fermentation was stopped with just a hint of sweetness to balance the firm acidity, resulting in a wine that is crisp, vibrant, and refreshing.

Blending:

The two components were blended together for a final wine that has structure and acid from the neutral, yeast and the delicate fruit and floral characters from the Rosé-focused yeast.