



Sokol Blosser

DUNDEE HILLS, OREGON

*Est. 1971*

## 2015 Peach Tree Block Pinot Noir

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**VINTAGE:** 2015

**APPELLATION:** 100% Dundee Hills AVA

**CERTIFICATIONS:** Made with 100% organic grapes | Oregon Department of Agriculture Organic Certified Wine

**GRAPE VARIETIES:** 100% Pinot Noir | 100% Estate Grown

**CLONES:** 777 & Pommard

**AGE OF VINES:** replanted in 2000 & 1998

**BRIX AT HARVEST:** 24°

**RESIDUAL SUGAR:** dry

**ALCOHOL:** 13.5%

**BOTTLED:** July 2016

**LIFESPAN IN A PROPER CELLAR:** 10-15 years

**PRODUCTION:** 436 cases

**SUGGESTED RETAIL:** \$60

### VINTAGE SUMMARY:

2015 was a year that you truly felt that the earth 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 bud break in March (around April 20<sup>th</sup> is normal), and pushing 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 19<sup>th</sup> (September 3<sup>rd</sup> in 2014 which was a hot year too), and started bringing in our pinot noir for still wine on September 4<sup>th</sup> (September 9<sup>th</sup> in 2014). We finished up bringing in fruit on September 22<sup>nd</sup> which was the day we started harvest in 2012. Crazy Non?!?!? We have never seen a year this hot in Oregon. 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:

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, this block is still a mystery to me

in terms of how best to treat it in the cellar. Always a wild, and un-focused Pinot Noir, its power of fruit and flavor go in all directions. The 2015 is no different with an abundance of spicy fruit and plenty of tannins to back it up. Like when I was a kid, I still can't quite get my whole hand around it!!!

**Harvest:**

The grapes were carefully hand harvested at 24°Brix. They were then sorted by hand to remove any flawed bunches and 100% de-stemmed directly into 3-ton stainless steel fermenters

**Fermentation:**

Sokol Blosser has been cultivating a native wine yeast isolated from our estate vineyard for fermentation. Eighty-three percent of the 2015 Peach Tree block Pinot Noir was fermented with Sokol Blosser's native isolated yeast in three-ton top stainless steel fermenters. Cap management was done via gentle punch downs up to 2 times per day.

**Aging/Blending:**

This wine was aged in 100% French oak barrels for 10 months with minimal SO2 levels. The blend is 50% new oak. 83% of the blend is wine that was pressed off its skins at dryness (-10 days of skin contact time). 17% of the blend is wine that went through extended maceration with 37 days on the skin.

**Tasting Notes:**

Our 2015 Peach Tree Block Pinot Noir exhibits complex aromas of eucalyptus and cacao. There are soft flavors of fig and wild blueberries with a hint of licorice on the finish.