



Sokol Blosser

DUNDEE HILLS, OREGON

Est. 1971

2016 Dundee Hills Chardonnay

VINTAGE: 2016

APPELLATION: 100% Dundee Hills AVA

GRAPE VARIETIES: 100% Chardonnay

BRIX AT HARVEST: ~22°

AGING: 100% barrel-aged in French oak | 10 months in barrels on the lees | 1 month harmonizing in stainless steel tank | 13% new barrels

CUVÉE SKIN CONTACT: none

FERMENTATION: French Oak Barrels 225L and 500L

RESIDUAL SUGAR: None

ALCOHOL: 13%

BOTTLED: August 2017

LIFESPAN IN A PROPER CELLAR: ~5-7 years

PRODUCTION: 860 cases

SUGGESTED RETAIL: \$38

VINTAGE SUMMARY:

Every growing season in the northern Willamette Valley is different and in our 45th growing year at Sokol Blosser we saw something very special: our earliest bloom on record. While we had bud break later in 2016 than we had in 2015, the warm weather in April and May progressed the vine growth enough to push up bloom. You can just about set your clock from the time of bloom to the first day of harvest...100 days. When we had bloom on May 20th (Mid-June is more typical for the start of bloom) we could see that August 28th would be the start of harvest. An August start date is not scary, it just is what mother nature gives you. We all took our summer vacations in July and were ready to go by mid-August so we could bring in some fruit for our sparkling wine programs on August 19th. It was not an especially dry year as we got our typical dump of rain during the winter of 15/16, and even had some wet weather during our early bloom in May/June which ended up destroying a lot of the clusters. The destruction of some of the crop during flowering was a good thing as mother nature has been giving us big crops for the past few years (2013-2014-2015) and getting a more normal crop load (2-3 tons an acre) was welcomed. After the rain during bloom we had a very dry summer with some heat spikes at the end of July and August (It was 100F on August 28th), and this produced fruit clean of mildew and rot. In fact, it was the cleanest we have ever seen fruit come into the winery. Cleaner than the clean-fruit years of 2014 and 2015. We were very happy with the quality of the fruit and think this will be a very good quality vintage. As far as this being a hot year: it was. Our growing degree day accumulation in 2016 was over 2700 degree days which was less than 2015 (2974), but much higher than our average of around 2200-2300 growing degree days. We hear the last four years of warm growing seasons (2013-2014-2015-2016) will give us a more normal growing season in 2017. And if you believe that then we've got a bridge to sell you!

WINEMAKER NOTES:

This small blend is made of grapes sourced from three different sites in the Dundee Hills. Almost a quarter of the gallonage was fermented in 500L puncheons, while the remainder was fermented in traditional barrels. Sokol Blosser selected a light toast for the 13% new oak barrels used for our chardonnay. The juice was fermented in barrel and remained on its fermentation lees for the 10 months it was in barrel. The lees were stirred to increase weight and mouthfeel for 3 months of aging. This wine went through secondary fermentation starting immediately following primary. Our chardonnay has exceptional long-term aging potential and should continue to evolve and develop beautifully over the next five to seven years.