



# Sokol Blosser

DUNDEE HILLS, OREGON

*Est. 1971*

## 2015 Dundee Hills 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:** 115, 667, 777, 12-Row, Pommard UCD4, Wadenswil 2A, & Gamay Beaujolais Type

**AGE OF VINES:** planted 1998-2009

**BRIX AT HARVEST:** ~24-25°

**RESIDUAL SUGAR:** None

**ALCOHOL:** 13.5%

**BOTTLED:** March 2017

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

**PRODUCTION:** 4816 cases

**SUGGESTED RETAIL:** \$40

### 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:

Our Dundee Hills Estate Pinot Noir captures and expresses the delicate fruit characteristics associated with this varietal, and we balance that with structure and age-ability. This blend represents our entire Estate with barrels selected from nearly every corner of the property.

#### Harvest:

The grapes were carefully hand harvested at 24-25°Brix. They were then sorted by hand to remove any flawed bunches and 100% de-stemmed directly into either 3-ton stainless steel fermenters or 2.5-ton oak upright fermenters.

**Fermentation:**

23% of the fermentation from this block was done using the Sokol Blosser native yeast program. Cap management was done via gentle punch downs up to 2 times per day. Post fermentation 30% of the blend was kept on its skins for 30+ days for extended maceration, the remaining portion was pressed off the skins at dryness (-10 days of skin contact time).

**Aging/Blending:**

This wine was aged in 100% French oak barrels for 17 months with minimal SO2 levels. 37% of the blend consists of wine aged new oak barrels.

**Tasting Notes:**

Our 2015 Dundee Hills Pinot Noir exhibits aromas of black tea and ripe raspberries, followed by bright flavors of rainier cherries, with a subtle white pepper on the finish.