



WHITE ROSE ESTATE

2008 Sovarae Pinot Noir

The Vintage and Vineyards

Although the growing season got off to a sluggish start, the end of 2008 brought ideal weather with dry, warm days and cold nights throughout the entire month of October. All our vineyards benefited from this weather pattern and consequently produced ripe, balanced fruit with great structure. Concerns of over-ripeness, mildew, botrytis and other weather-related problems were non-existent, affording us the luxury to pick vineyard sites only when flavors were optimal: mature, concentrated and layered. At 860ft elevation atop the Dundee Hills, the 28 year-old vines of White Rose Vineyard benefited tremendously from the lengthy growing season, producing extraordinary fruit that could be the best ever from this storied vineyard. Yields at harvest averaged approximately 1.5-2 tons per acre.

In The Winery

Each lot of fruit was gently de-stemmed as it arrived at the winery. To enhance structure and complexity, 20% of the fruit was added to each fermentation tank as whole-clusters. All lots were cold soaked for 7 days on average before being inoculated for fermentation in small, open top fermentation tank. The fermentation took an average of 6 days to complete, with 7 days of additional post-maceration skin contact. After a total of 20 days of skin contact, we pressed off in our old world, half-ton, wooden basket presses, a process that reduces the yield we garner from the must, but insures soft tannins and delicate aromatics. After pressing, the wine is barreled down in French oak for 14 months of aging in the cellar. While in barrel, we rack once after malolactic fermentation and then again just before blending.

The Wine

The 2008 Sovarae is sourced solely from our estate vineyard. Our objective from a winemaking standpoint is to make a wine from our estate vineyard with more masculine character. We selected barrels with greater weight, structure and power. In order to achieve the desired effect, we included more barrels from the pressings.

Technical Data

Vineyards:	White Rose Vineyard (Block 2- 29%, Block 5- 71%)
Harvest:	October 25-29, 2008
Cooperage:	100% French Oak (14% new- Rousseau). 14 months.
Bottled:	December 9, 2009
pH:	3.47
Alcohol:	13.9%
Production:	169 cases

Press

Fragrant, remarkably expressive, and dense, the focus here is on succulent black fruits supported by a silky texture and lively acidity leading to a velvety finish. It will benefit from 3-4 years of additional cellaring. (RP 93)

I think its damn good wine. – Jay Miller (The Wine Advocate / erobertparker.com)