



WHITE ROSE ESTATE

2008 White Rose Vineyard 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 870ft 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 in blocks 2, 3, and 5, while block 1 was fermented 100% whole-cluster. All lots were cold soaked for 7 days on average before being inoculated for fermentation in small, open top fermentation tanks. The fermentation took an average of 6 days to complete, with 7 days of additional post-maceration skin contact in blocks 2, 3 and 5, 15 days in block 1. After a total of 20-26 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 White Rose Vineyard Pinot Noir is the flagship wine from our estate. The objective of our winemaking here is to present the *terroir* of our vineyard in a pure, focused style, enabling an expression of elegance and clarity that few single vineyards can fully capture. The 2008 vintage is made from select barrels that span 4 different blocks of the 13-acre estate.

Technical Data

Vineyards: White Rose Vineyard (Block 1- 25%, Block 2- 25%, Block 3- 25%, Block 5- 25%)
Harvest: October 25-30, 2008
Cooperage: 100% French Oak (13% new- Francois Freres). 14 months.
Bottled: December 9, 2009
pH: 3.45
Alcohol: 13.9%
Production: 176 cases

Press

A multi-dimensional nose of sandalwood, Asian spices, incense, black cherry, and black raspberry that leaps from the glass. Rich, layered, and already complex, this spicy offering has superb volume and concentration, impeccable balance, and a lengthy, fruit-filled finish. It merits 3-4 years of additional bottle age and will have a drinking window extending from 2013-2023. (RP 93)

It's always fun to taste to taste with someone who's trying to stretch the envelope. – Jay Miller (The Wine Advocate / robertparker.com)