



WHITE ROSE ESTATE

2008 Willamette Valley 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. Yields at harvest averaged approximately 2 tons per acre across all vineyard sites.

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 tanks. 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 11 months of aging in the cellar. While in barrel, we rack once after malolactic fermentation and then again just before blending.

The Wine

Our Willamette Valley pinot noir is a wine that shows forward, fruit-driven characteristics offering more generous flavors in their youth. This cuvee blends barrels from 3 different sub-appellations of the Willamette Valley: 4 different vineyards, 9 different vineyard blocks and 6 different clones. The resulting wine offers fleshy dark fruit character, complimentary spices, concentrated aromatics and a velvety soft palate. This is a wine that is both showy and enjoyable upon release, while possessing enough acidity and structure to reward cellaring.

Technical Data

Vineyards: Durant Vineyard (56%), Vista Hills Vineyard (26%) Kason Vineyard (14%), Bell Rd. Vineyard (4%)
Harvest: October 21-30, 2008
Cooperage: 100% French Oak (10% new- Damy, Billon, Rousseau, Francois Freres). 11 months.
Bottled: September 17, 2009
pH: 3.58
Alcohol: 13.6%
Production: 854 cases

Press

It gives up a pleasing perfume of cedar, rose petal, spice box, cherry, and raspberry leading to a dense, savory, well-balanced wine with excellent volume and enough ripe tannin to evolve for 1-2 years. It can be enjoyed now through 2018. (RP 88)
My first visit to White Rose Estate was an eye opener. – Jay Miller (The Wine Advocate / erobertparker.com)