



WHITE ROSE ESTATE

2009 “Willamette Valley” Pinot Noir

The Vintage and Vineyards

Although the growing season was marked by a number of extreme weather patterns, both periods of record high and record low temperatures, the patterns seemed to off-set one another, resulting in a longer than normal growing season. September was hot with a short period of heavy rain near the end of the month. October was dry and cool, which allowed for greater than normal hang-time resulting in great flavors, good acidity and moderate to moderately high sugar levels. All our vineyards benefited from the lengthy season and produced ripe, balanced fruit with great structure. Concerns of over-ripeness, mildew, botrytis and other weather-related problems were very low, 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 5 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 8 days of additional post-maceration skin contact. After a total of 19 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 offers rich flavors and balanced notes of toast and spice. It is forward and fruit-driven, offering generous flavors in its youth. This cuvee blends barrels from 4 different sub-appellations of the Willamette Valley, 6 different vineyards, and 6 different clones (Dijon 113, 114, 115, 777, Pommard and Wadenswil). 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 (35%), Cherry Hill Vineyard (14%) Kason Vineyard (13%), Bell Rd. Vineyard (6%)
Luciole Vineyard (4%), Lia’s Vineyard (28%)
Harvest: October 1-22, 2009
Cooperage: 100% French Oak (13.3% new- Cadus, Damy, Billon, Francois Freres). 11 months.
Bottled: October 14th, 2010
pH: 3.68
Alcohol: 13.8%
Production: 1,668 cases

Press

“Lithe, with a supple feel to the red berry, cinnamon and nutmeg flavors, lingering gently as the finish hovers. Offers impeccable balance and grace. Drink now through 2017.” – 91 pts Wine Spectator (Insider Vol. 7, No. 19 – H.S.)