



## WHITE ROSE ESTATE

### 2009 White Rose Vineyard “Whole Cluster” Pinot Noir

#### **The Vintage and Vineyards**

The growing season was marked by a number of unique weather patterns, both periods of record high and record low temperatures. The patterns seemed to off-set one another, resulting in a wonderfully protracted growing season. September was hot with a short period of 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 1.5-1.75 tons per acre across all vineyard sites. The fruit was harvested as late as October 20<sup>th</sup>.

#### **In The Winery**

White Rose Vineyard Block 1 was fermented whole cluster in a small closed-top, stainless steel fermentation tank. The fruit was cold soaked for 4 days before being inoculated for fermentation. The fermentation took 7 days to complete, with 11 days of additional post-maceration skin contact to enhance color, flavor and structure. After a total of 22 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 was barreled down in French oak for 15 months of aging in the cellar. While in barrel, we rack once after malolactic fermentation and then again just before blending.

#### **The Wine**

Our experimentation with whole-cluster fermentation began in 2004. Over the years, we’ve not only discovered how this winemaking technique has the ability to enhance our wines, we’ve also learned a great deal in the winery regarding the best ways to manage the ferment and fully optimize this technique. The progression has allowed us the produce wines with full structure that allow the complexity, density and purity of the fruit to shine, offering a clear expression of each layer of flavor. The 2009 White Rose Vineyard “Whole Cluster,” while retaining incredible varietal typicity, delivers broad flavors across the palate, core density, intensity from start to finish, complexity, and great length.

#### **Technical Data**

Vineyards: White Rose Vineyard Block 1  
Harvest: October 20, 2009  
Cooperage: 100% French Oak (100% neutral oak). 15 months.  
Bottled: March 10th, 2011  
pH: 3.72  
Alcohol: 14.0%  
Production: 124 cases

**Press – 96 Points** – Jay Miller (The Wine Advocate #197, erobertparker.com)