



WHITE ROSE  
ESTATE

**2010 “Dundee Hills AVA” Appellation Series**

**The Vineyards**

White Rose Vineyard block 5 is a 3.2 acre parcel of Pinot noir located in the southern part of the Dundee Hills AVA at White Rose Estate. The vines are Dijon 115 clone planted on volcanic Jory soils at an elevation of 800 – 840 ft. The block yielded 1.5 TPA in 2010 and was harvested on October 28<sup>th</sup>.

Vista Hills Vineyard block F is located just north of White Rose Vineyard in the Dundee Hills AVA. At an elevation of 650 – 750 ft., the block of Pinot noir was planted in 2006 to the Dijon 667 clone on volcanic Jory soils. The fruit was harvested on October 27<sup>th</sup> and the block yielded 2.8 TPA.

**In The Winery**

Fifty percent of the bins received from White Rose Vineyard block 5 was gently sorted and destemmed as the fruit was harvested at the winery. Fifty percent of the fruit was sorted and added to the fermentation tank whole cluster. The wine was cold soaked for 6 days before being inoculated for fermentation. The fermentation took 5 days to complete, with 8 days of additional post-maceration skin contact. Eighty percent of the bins received from Vista Hills Vineyard block F was gently sorted and destemmed as the fruit was arrived at the winery. Twenty percent of the fruit was sorted and added to the fermentation tank whole cluster. The wine was cold soaked for 7 days before being inoculated for fermentation. The fermentation took 4 days to complete, with 9 days of additional post-maceration skin contact. After a total of 19-20 days of skin contact, we pressed off in our old world, half-ton, wooden basket presses. 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.

**Technical Data**

Vineyards:	White Rose Vineyard – Block 5 (80%) & Vista Hills Vineyard – Block F (20%)
Harvest:	October 27 <sup>th</sup> & 28 <sup>th</sup> , 2010
Whole Cluster:	44%
Cooperage:	15 Months French Oak
Bottled:	February 29 <sup>th</sup> , 2012
pH:	3.71
Alcohol:	13.0%
Production:	239 cases

**Review**

*Scented with black tea, purple plum, and the licorice typical in wines of high stem content. An undertone of peat and humus adds depth to a firm but satisfying juicy palate, with tactile impingement of black pepper and cinnamon invigorating and enhancing as well. Complexity in a long, mouthwatering finish. At only 13 % alcohol, one experiences a welcome sense of levity as well. There is a slightly more generous personality and less overt density or tanninity to this wine than others in the white rock collection, but I still suspect it will perform well for the better part of a decade. DS, The Wine Advocate*