



WHITE ROSE ESTATE

2010 “Chehalem Mountains AVA” Appellation Series

The Vineyards

Luciole Vineyard is located on Parrot Mountain in the eastern part of the Chehalem Mountains AVA. The vineyard is 3 acres and was planted in 2006 with Pinot noir – 2 acres of Dijon 777 and 1 acre of Dijon 115. The elevation ranges from 500 – 650 ft. and the soils are volcanic; Jory, Nekia and Saum. The fruit was harvested on October 28th yielding 2.2 TPA.

Lia’s Vineyard is located in the Chehalem Mountains AVA west of Newberg. Block 7 is a two acre section of the vineyard planted in 1999 to Dijon 115 Pinot noir on volcanic soils, predominantly the Jory series. The elevation ranges from 380-560 ft. The fruit was harvested on October 22nd yielding 1.5 TPA

In The Winery

Two-thirds of the bins received from Luciole Vineyard were gently sorted and destemmed as the fruit arrived at the winery. One-third 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 14 days of additional post-maceration skin contact. After a total of 25 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.

Two-thirds of the bins received from Lia’s Vineyard were gently sorted and destemmed as the fruit arrived at the winery. One-third of the fruit was sorted and added to the fermentation tank whole cluster. The wine was cold soaked for 8 days before being inoculated for fermentation. The fermentation took 5 days to complete, with 9 days of additional post-maceration skin contact. 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.

Technical Data

Vineyards:	Luciole Vineyard (71%) ; Lia’s Vineyard (29%)
Harvest:	October 28 th (Luciole) and October 22 nd (Lia’s)
Whole Cluster:	33%
Cooperage:	15 Months French Oak
Bottled:	March 5 th , 2012
pH:	3.63
Alcohol:	13.0%
Production:	169 cases