



WHITE ROSE ESTATE

2010 White Rose Vineyard

The Vineyard

White Rose Vineyard is located in the southern part of the Dundee Hills AVA at an elevation of 700 - 870 ft. on south-southeast facing slopes of volcanic Jory soils. Blocks 1-4 comprise 8 total acres and were planted from 1978 - 1982 with self-rooted Pommard clone Pinot noir. In 2010 the fruit was harvested on October 29th and yielded 0.5 TPA.

In The Winery

White Rose Vineyard blocks 1 and 3 were co-fermented 100% whole cluster in a small, variable-capacity, closed-top, stainless steel fermentation tank. White Rose Vineyard blocks 2 and 4 were co-fermented 50% whole cluster in a small, variable-capacity, closed-top, stainless steel fermentation tank. The fruit was cold soaked for 5 days before being inoculated for fermentation. The fermentation of blocks 1 and 3 took 10 days to complete, while the fermentation of blocks 2 and 4 took only 5 days to complete. Both tanks received 9 days of additional post-maceration skin contact. After 24 (blocks 1 & 3) and 19 (blocks 2 & 4) days of total 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:	White Rose Vineyard – Blocks 1 & 3 (20%) Blocks 2 & 4 (80%)
Harvest:	October 29 th , 2010
Whole Cluster:	60%
Cooperage:	15 months French Oak
Bottled:	March 2 nd , 2012
pH:	3.66
Alcohol:	13.0%
Production:	123 cases