



WHITE ROSE ESTATE

2010 Winemaker's Cuvee

The Vineyards

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.

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 - 650ft. and the soils are volcanic, predominantly Jory with some Nekia. The fruit was harvested on October 28th yielding 2.2 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. The fruit was cold soaked for 5 days before being inoculated for fermentation. The fermentation took 10 days to complete, with 9 days of additional post-maceration skin contact. Two-thirds of the bins received from Luciole Vineyard were gently sorted and destemmed as the fruit arrived at the winery. To enhance structure and complexity, and to restrain the sweetness of the fruit, 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 24 and 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.

Technical Data

Vineyards:	White Rose Vineyard Blocks 1 & 3 (50%), Luciole Vineyard (50%)
Harvest:	October 28 th & 29 th , 2010
Whole Cluster:	67%
Cooperage:	15 Months French Oak
Bottled:	March 5 th , 2012
pH:	3.61
Alcohol:	13.0%
Production:	48 cases

Review

Winemaker's cuvee represents half White Rose estate and half Luciole vineyard fruit, in aggregate two-thirds whole cluster. An attention-getting nose of rose petal, black tea, blackberry, licorice, and sassafras anticipates this pinot's smoky, pungent, but admirably juicy palate performance. Tart berry skin edge, saliva-liberating salinity; and persistent smokiness inform the sappy and invigorating cling of its impressively persistent finish. There is a sense of clarity of fruit as well as animated exchange of flavors that I didn't perceive as having been attained by the other White Rose bottlings I tasted on this occasion. I imagine this being worth following for at least a decade.

David Schildknecht, The Wine Advocate