



WHITE ROSE ESTATE

Willamette Valley Pinot Noir 2011

The Vineyards

Our 2011 Willamette Valley Pinot Noir is a blend of 4 unique vineyards located in three different sub-A.V.A. of the Willamette Valley. A blend of both old and young vines, sedimentary and volcanic soils and high and low elevation sites, this wine is a nice introduction to our style. The 4 vineyards used to craft this blend include:

White Rose Vineyard is a 12 acre vineyard planted to Pinot Noir located in the southern part of the Dundee Hills AVA at elevation of 700-870ft. Self-rooted Pommard clone Pinot Noir planted from 1978-1981 and Dijon 115 clone Pinot Noir planted in 2001 make up the vineyard. The soil type is the volcanic Jory series. The block yielded an average of 1.0 TPA in 2011 and was harvested on November 6th.

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 November 1st yielding 2.0 TPA.

Vista Hills Vineyard is located immediately north of White Rose Vineyard along both east and west facing slope of volcanic Jory soil. The vines were planted from 1999-2006 with Pommard, Dijon 667 & 115 clones. Yields averaged 2.0 TPA in 2011 and the fruit was harvested on November 2nd and 6th.

Marsh Vineyard is located just west of Dundee in the Yamhill-Carlton AVA. The vineyard was planted in 2007 in sedimentary soils including the following series: Willakenzie, Goodin, Carlton and Steiwer-Chehulpum. Being a fairly low-elevation site at approximately 300' at the upper slopes, this is one of the warmer sites we work with and one of the first vineyards harvested in 2011 on October 25th. Yields averaged 1.75-2.0 TPA.

In The Winery

All vineyards were sorted and fermented with partial whole clusters ranging from 45-100%. The remaining fruit was destemmed. Total skin contact ranged from 22-26 days. All vineyards were basket pressed in our traditional wooden ratchet presses. All lots were racked once after the completion of malo-lactic fermentation. 10% new French oak was used in the blend and the wine was bottled after 11 months in barrel.

Technical Data

Vineyards:	White Rose Vineyard (32%), Vista Hills Vineyard (32%), Marsh Vineyard (24%), Luciole Vineyard (12%)
Clones:	Pommard & Dijon 777, 115, 114, 667
Harvest:	October 25 th to November 6, 2011
Whole Cluster:	80% on average
Cooperage:	11 Months French Oak
Bottled:	10/2/2012
pH:	3.66
Alcohol:	13.0%
Production:	582.5 cases

Expected Life Span

We expect this wine to be appropriate to drink at release (March 2013) and remain compelling for a minimum of 5-7 years.