



WHITE ROSE ESTATE

Dragon's Bluff 2008 Durant Vineyard Pinot Noir

The Vintage and Vineyards

Although the growing season got off to a sluggish start, the end of 2008 brought ideal weather with dry, warm days and cold nights throughout the entire month of October. All our vineyards benefited from this weather pattern and consequently produced ripe, balanced fruit with great structure. Concerns of over-ripeness, mildew, botrytis and other weather-related problems were non-existent, affording us the luxury to pick vineyard sites only when flavors were optimal: mature, concentrated and layered. At 600+ feet elevation atop the Dundee Hills, the 30-plus year-old vines of Durant Vineyard benefited tremendously from the lengthy growing season, producing extraordinary fruit that could be the best ever from this storied vineyard. Yields at harvest averaged approximately 1.5-2.25 tons per acre.

In The Winery

The fruit was harvested on October 23rd and 28th and was gently de-stemmed as it arrived at the winery. To enhance structure and complexity, 20% of the fruit was added to each fermentation tank as whole-clusters. All lots were cold soaked for 7 days on average before being inoculated for fermentation in small, open top fermentation tanks. The fermentation took an average of 6 days to complete, with 7 days of additional post-maceration skin contact. After a total of 20 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 is barreled down in French oak for 11 months of aging in the cellar. While in barrel, we rack once after malolactic fermentation and then again just before blending.

The Wine

Durant Vineyard is located in the Dundee Hills and is one of the oldest Vineyards in the Willamette Valley, dating back to the early 1970s. This wine is a barrel selection of two distinct sections of the vineyard- the Bishop Block and the Lark Block. The Bishop Block was planted in 1974 and sits at an elevation of 650ft on Jory soils. The Lark Block was planted in the early 90's and is situated lower on the hillside on sedimentary, Woodburn soils. The fruit from the Bishop Block gives the wine a polished, elegant character that demonstrates the floral aromas and minerality of volcanic Jory soils. The Lark Block adds flavor intensity and provides acid structure which balances the wine and adds complexity.

This wine is very focused with intense aromas and rich, complex and layered flavors. It starts with notes of coffee and blackberry preserves, followed by aromatic hints of cola, cinnamon, crushed rose petals, violets and black licorice. It has incredible mouth feel with very nice acidity and structure, delivering very sharp fruit flavors of blackberry and raspberry.

Technical Data

Vineyards:	Durant Vineyard – Lark Block and Bishop Block (Clones- Dijon 113, 114 & 115, Pommard)
Harvest:	October 23 rd (Lark Block) and 28 th (Bishop Block), 2008
Cooperage:	100% French Oak (25% new – Sequin Moreau) for 14 months.
Bottled:	September 17 th , 2009
pH:	3.37
Alcohol:	13.8%
Production:	98 cases