



## WHITE ROSE ESTATE

### **Dragon's Bluff** **2008 Vista Hills 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 800+ feet elevation atop the Dundee Hills, Vista Hills 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 2 tons per acre.

#### **In The Winery**

Vista Hills Vineyard (Block E) was harvested on October 29<sup>th</sup> and 30<sup>th</sup> and 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 14 months of aging in the cellar. While in barrel, we rack once after malolactic fermentation and then again just before blending.

#### **The Wine**

Vista Hills Vineyard is a high elevation vineyard located on top of the southern slopes of the Dundee Hills appellation in Oregon's Willamette Valley. Block E is planted on east facing slopes of volcanic Jory soils at an elevation of 700-850 feet. Hands-on, labor intensive, low yielding farming practices lead to high quality fruit with optimal flavors and complexity. The wine offers robust aromatics dominated by floral characteristics and brown spice. Powerful black fruit and tight, gripping structure lead to intense mouthful. Moderate weight, rich flavors and good acidity provide impeccable balance. Drink now through 2017.

#### **Technical Data**

Vineyards:	Vista Hills Vineyard (Block E - Clones: Dijon 115)
Harvest:	October 29 <sup>th</sup> and 30 <sup>th</sup> , 2008
Cooperage:	100% French Oak (25% new – Francois Freres) for 14 months.
Bottled:	December 10, 2009
pH:	3.48
Alcohol:	14.2%
Production:	92 cases