



## WHITE ROSE ESTATE

### 2008 “Dundee Hills AVA” Appellation Series 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. Of all the vineyards we worked with in 2008, the elevated, hilltop locations of White Rose Vineyard, Vista Hills Vineyard and the upper blocks of Durant Vineyard experienced remarkable conditions that allowed clusters to hang an additional week compared to lower sites, retaining their perfect balance while developing incredibly complex, intense flavors. Yields at harvest averaged approximately 1.5-2 tons per acre across all 3 vineyard sites.

#### In The Winery

Each lot of fruit 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 14 months of aging in the cellar. While in barrel, we rack once after malolactic fermentation and then again just before blending.

#### The Wine

The wine is sourced from 3 great vineyards that sit on east-southeast facing slopes of Jory volcanic-based soils that range from 600-870 feet in elevation. The aromatics beautifully combine floral and spice components leading to a robust mid-palate of pure fruit. The structure is firm and finish is long.

#### Technical Data

Vineyards:	White Rose Vineyard (54%), Durant Vineyard-Bishop Block (35%), Vista Hills Vineyard Block E (11%)
Harvest:	October 18-30, 2008
Cooperage:	100% French Oak (24% new- Damy, Billon, Cadus, Francois Freres). 14 months.
Bottled:	December 9, 2009
pH:	3.45
Alcohol:	13.2%
Production:	388 cases

#### Press

*A more fragrant, complex bouquet with notes of smoke, cinnamon, incense, cherry, and raspberry. Made in a racy, elegant style with plenty of succulent red fruit flavors, lively acidity, and precision, it has the balance and structure to unwind several more years. It will deliver prime drinking from 2013 to 2020. (RP 91)*

*Congratulations to Greg Sanders and his staff for taking full advantage of the great 2008 vintage. – Jay Miller (The Wine Advocate / erobertparker.com)*

*Firm and focused, yet light on its feet, aiming a beam of dark berry, cherry, herb and tar flavors through a layer of slightly scratchy tannins. This all comes together with refinement on the finish. Best from 2012 through 2018. (91) H.S – Wine Spectator*