



WHITE ROSE ESTATE

2009 Appellation Series “Dundee Hills AVA” PN

The Vintage and Vineyards

The growing season was marked by a number of unique weather patterns, both periods of record high and record low temperatures. The patterns seemed to off-set one another, resulting in a wonderfully protracted growing season. September was hot with a short period of rain near the end of the month. October was dry and cool, which allowed for greater than normal hang-time resulting in great flavors, good acidity and moderate to moderately high sugar levels. All our vineyards benefited from the lengthy season and produced ripe, balanced fruit with great structure. Concerns of over-ripeness, mildew, botrytis and other weather-related problems were very low, affording us the luxury to pick vineyard sites only when flavors were optimal: mature, concentrated and layered. Yields at harvest averaged approximately 1.5-2 tons per acre across all vineyard sites. Some fruit was harvested as late as October 21st.

In The Winery

Part of each lot of fruit was gently de-stemmed as it arrived at the winery. To enhance structure and complexity, 40% of the fruit was fermented whole cluster. All lots were cold soaked for 5 days on average before being inoculated for fermentation. The fermentation took on average 7 days to complete, with 8 days of additional post-maceration skin contact to enhance color, flavor and structure. 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 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.

The Wine

The objective of the Appellation Series is to make the best wines possible from different sub-appellation of the Willamette Valley. By working with great vineyard sites within different regions and only selecting the best barrels from these sites, we have the opportunity to make great wines that represent the character and style of each appellation. We carefully select the best barrels from our Dundee Hills vineyards to craft this wine. The 2009 “Dundee Hills AVA” is sourced from two storied vineyards, White Rose and Durant, both of which are planted on east-southeast facing slopes of Jory volcanic-based soils in the southern part of the Dundee Hills appellation between an elevation of 600 and 870 feet. The resulting wine exhibits the elegance, depth and character of the region. While many vineyard blends or cuvee’s are looked at as lesser wines than vineyard-designate bottling’s, we feel our precise blending decisions in the winery result in a wine that is complete; expressive aromatically with balanced weight and intensity, clear and complex on the palate with enough structure and length to rival single-vineyard wines from storied vineyards.

Technical Data

Vineyards: Durant Vineyard (11.5% - Clone: Dijon 114, Pommard), White Rose Vineyard (88.5% - Clones: Pommard and Dijon 115)
Harvest: October 1-21, 2009
Cooperage: 100% French Oak (16% new- Damy, Billon, and Allary). 15 months.
Bottled: February 8, 2011
pH: 3.79
Alcohol: 13.9%
Production: 834 cases

Press - 91 Points – Jay Miller (The Wine Advocate #197, erobertparker.com)