



WHITE ROSE ESTATE

2009 Appellation Series “Chehalem Mountains 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 2 tons per acre across all vineyard sites. Some fruit was harvested as late as October 16th.

In The Winery

Part of each lot of fruit was gently de-stemmed as it arrived at the winery. To enhance structure and complexity, 25% of the fruit was fermented whole cluster. All lots were cold soaked for 5 days on average before being inoculated for fermentation in small, open top fermentation tanks. The fermentation took an average of 5 days to complete, with 8 days of additional post-maceration skin contact. After a total of 18 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 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. During the last few years, we’ve discovered and managed to secure fruit from three outstanding vineyards in the Chehalem Mountains AVA, which gives us the opportunity to accomplish our goal. The 2009 “Chehalem Mountains AVA” Pinot Noir is a barrel selection from three vineyards, Lia’s Vineyard, Luciole Vineyard, and Bell Road Vineyard, all planted on elevated hillsides of rocky, volcanic soils in the northern Willamette Valley. The selected barrels for this bottling collectively offer incredible aromatics. The palate has good body with intense flavors, great depth and pronounced structure and length. While the three vineyards that comprise this blend make outstanding single-vineyard wines, we feel that we achieved a more complete, complex, interesting wine through a careful, time-consuming process of selecting only the best barrels from each site.

Technical Data

Vineyards: Lia’s Vineyard (54.5% - Dijon 115, Wadensvil, Pommard), Luciole Vineyard (9.1% - Dijon 115, Dijon 777), Bell Road Vineyard (36.4- Dijon-115, Pommard)
Harvest: October 6-16, 2009
Cooperage: 100% French Oak (14% new- Cadus). 15 months.
Bottled: February 10, 2011
pH: 3.63
Alcohol: 13.9%
Production: 269 cases

Press

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