



WHITE ROSE ESTATE

2009 Lia's Vineyard Pinot Noir

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 were approximately 2 tons and the fruit was picked on 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, 30% of the fruit was fermented whole cluster. The wine was cold soaked for 4 days before being inoculated for fermentation. The fermentation took 6 days to complete, with 9 days of additional post-maceration skin contact to enhance color, flavor and structure. After a total of 19 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

Lia's Vineyard is located in the Chehalem Mountains AVA. The vineyard is just over 24 acres and is planted on south facing slopes of primarily volcanic Jory soils. This four barrel selection comes from vines planted in 1992-1999. The barrels were selected because of excellent fruit character (darker fruit), complimentary notes of spice and earth, excellent structure and length. The wine remains elegant with moderate intensity and excellent core density. Enjoy now through 2016.

Technical Data

Vineyards:	Lia's Vineyard (25% Block 2 – Wädenswil, 25% Block 13 – Pommard, 50% Block 7 – Dijon 115)
Harvest:	October 16, 2009
Cooperage:	100% French Oak (12% new- Rousseau). 15 months.
Bottled:	March 9 th , 2011
pH:	3.73
Alcohol:	14.5%
Production:	95 cases