



WHITE ROSE ESTATE

2009 White Rose 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 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, 60% 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

We feel there are a select few vineyards in the Willamette Valley that consistently produce great, complete wines on their own. Sourced exclusively from select barrels of the 4 oldest blocks in our estate vineyard (planted in 1980), the 2009 White Rose Vineyard showcases the character of this storied site that has a pedigree of producing world-class vineyard-designate wines. White Rose Vineyard allows us to create a wine that is demure, yet driven by underlying weight, core density and intensity. It offers a true expression of varietal typicity. The 2009 vintage was perfect for our high-elevation site and delivered a wine we are proud to bear the name of our estate.

Technical Data

Vineyards: White Rose Vineyard – Block 1 (15%), Block 2 (31%), Block 3 (46%) Block 4 (8%)
Harvest: October 20-21, 2009
Cooperage: 100% French Oak (8% new- Rousseau). 15 months.
Bottled: February 25th, 2011
pH: 3.78
Alcohol: 13.8%
Production: 308 cases

Press

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