



## WHITE ROSE ESTATE

### 2009 White Rose Vineyard “Hand Select” 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 1.5-1.75 tons per acre across all vineyard sites. Some fruit was harvested as late as October 17<sup>th</sup>.

#### **In The Winery**

Select vines from blocks 1 and 2 were harvested and fermented 80% whole cluster in a small closed-top, stainless steel fermentation tank. The fruit was cold soaked for 7 days before being inoculated for fermentation. The fermentation took 5 days to complete, with 6 days of additional post-maceration skin contact to enhance color, flavor and structure. 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 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 “Hand Select” project started in 2005 and spawned from the idea that there are certain vines within our vineyard that produce wines with more vibrant flavor and depth. We decided to mark these vines based on our sensory evaluation in the vineyard, then harvest and ferment them separately to produce a wine that offers the best expression of our site. Not only has this project resulted in great wines, it also gives us direction when we choose to propagate and plant new vineyards. We take cuttings from these “Hand Selected” vines to plant our new vineyards, theoretically creating new vineyard sites from only the best plant material within our vineyard. Because our recent experiences with whole-cluster fermentation over the last five years have been overwhelmingly positive, we decided to ferment the 2009 “Hand-Select” with 80% stem inclusion. The 2009 “Hand Select” from White Rose Vineyard offers the ultimate expression of old-vine, high-elevation, Dundee Hills Pinot Noir. It is perfumed and expressive aromatically with incredible depth, complexity and clarity on the palate. It is an elegant wine with weight and intensity that will continue to evolve for several years in the bottle.

#### **Technical Data**

Vineyards: White Rose Vineyard – Blocks 1 & 2 (vines selected by sensory evaluation (berry flavor))  
Harvest: October 17, 2009  
Cooperage: 100% French Oak (100% neutral oak). 15 months.  
Bottled: March 10<sup>th</sup>, 2011  
pH: 3.69  
Alcohol: 13.6%  
Production: 72 cases

**Press** 94 Points – Jay Miller (The Wine Advocate #197, erobertparker.com)