



## WHITE ROSE ESTATE

### 2010 White Rose Vineyard “Whole Cluster”

#### The Vineyard

White Rose Vineyard is located in the southern part of the Dundee Hills AVA at an elevation of 700-870 ft. on south-southeast facing slopes of volcanic Jory soils. Blocks 1-4 comprise 8 total acres and were planted from 1978-1982 with self-rooted Pommard clone Pinot noir. In 2010 the fruit was harvested on October 29<sup>th</sup> and yielded 0.5 TPA.

#### In The Winery

White Rose Vineyard blocks 1 and 3 were co-fermented 100% whole cluster in a small, variable-capacity, closed-top, stainless steel fermentation tank. The fruit was cold soaked for 5 days before being inoculated for fermentation. The fermentation took 10 days to complete, with 9 days of additional post-maceration skin contact. After a total of 24 days of skin contact, we pressed off in our old world, half-ton, wooden basket presses. 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.

#### Technical Data

Vineyards:	White Rose Vineyard – Blocks 1 and 3
Harvest:	October 29 <sup>th</sup> , 2010
Whole Cluster:	100%
Cooperage:	15 Months French Oak
Bottled:	March 2 <sup>nd</sup> , 2012
pH:	3.57
Alcohol:	13.3%
Production:	97 cases

#### Review

*Light red. Heady, complex aromas of raspberry, cherry-cola, incense and floral oils, with a strong note of spice cake. Lithe, focused and gently sweet, showing a weightless quality to its palate-staining red fruit flavors. The spice and flavor nuances carry through the long, sweet, tannin-free finish. The pinot is already delicious.*

**Josh Reynolds, Stephen Tanzer's International Wine Cellar**