

ESTABLISHED 2001

WHITE ROSE ESTATE

Vintners of Neo-Classical Pinot Noir

2012 Winemaker's Cuvée Pinot Noir

Each vintage, our winemaker Jesus Guillen crafts a special cuvee from some of his favorite barrels in the cellar. The goal is to produce an incredibly complex, balanced and voluminous wine with fine structure.

VINEYARDS – White Rose Vineyard, Guillen Vineyard, Vista Hills Vineyard, Luciole Vineyard, Red Hills Vineyard

Age: Planted 1978-2006

Clone: Pommard, Dijon 115 and 777

Elevation: (450-870')

Soil: Jory (volcanic basalt) ; Jory, Nekia & Saum (volcanic)

AVA: Willamette Valley

HARVEST DATE

Ideal growing conditions throughout the summer followed by a cool, relatively dry fall allowed for prolonged hang time resulting in optimal flavor development and tannin maturity. The vineyards that make up this blend were harvested from October 11th to October 26th, 2012.

WINEMAKING

Whole Cluster: Fermented 93% whole cluster on average

Cold Soak: 6-9 days pre-fermentation maceration

Fermentation: 12-17 days on average

Total Skin Contact: 20-26 days

Barrel Aging: 16 months in French oak barrels (9% new)

Bottling Date: March 5th, 2014

Alcohol: 13.6%

pH: 3.62

Production: 257 cases