

ESTABLISHED 2001

WHITE ROSE ESTATE

Vintners of Neo-Classical Pinot Noir

2013 White Rose Vineyard Pinot Noir

VINEYARD

Age: Planted 1978-1981

Clone: Self-rooted Pommard

Soil: Jory (volcanic basalt)

Elevation: (780-870')

AVA: Dundee Hills

HARVEST DATE

Unusually warm growing conditions throughout the spring and summer came to an abrupt halt in late September when a major weather system hit the Pacific Northwest. Rain and cooler temperatures lasted for several days the last week of September. Block 2 of White Rose Vineyard was most affected by the rains and was immediately harvested after the rain stopped on September 27th. Blocks 1, 3 and 4 weathered the storm, took advantage of a few nice days following the storm to further ripen and dry-out, then were harvested from October 1-4th. Yields at harvest were just less than 1.5 tons per acre.

WINEMAKING

Whole Cluster: Field sorted and fermented 100% whole cluster

Cold Soak: 7 days pre-fermentation maceration (17%) / immediate inoculation (83%)

Fermentation: Average of 14-15 days

Total Skin Contact: Average of 17 days

Barrel Aging: 11 months in French oak barrels (9% new)

Bottling Date: September 8, 2014

Alcohol: 12.5%

pH: 3.72

PRODUCTION

557 cases