

ESTABLISHED 2001

# WHITE ROSE ESTATE

*Vintners of Neo-Classical Pinot Noir*

## **2013 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. This wine tends to exhibit more fruit, weight and power than its counterpart, The Neo-Classical Objective.

**VINEYARDS** – White Rose Vineyard (24%), Guillen Vineyard (6%), Anderson Family Vineyard (12%), Luciole Vineyard (42%), Nysa Vineyard (17%)

**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**

Despite the challenging conditions created by the heavy late September rains, our winemaking team leaned on our past experiences (or past lessons learned from others in this amazingly collaborate and sharing community) by adjusting our approach to mitigate downside risk while maximizing potential (perhaps the rains were a blessing in some ways). This included more diligent work in the vineyard, a greater emphasis on sorting fruit, and numerous winemaking methods/techniques to keep microbial problems at bay both during and after fermentations. The result and collective opinion of the vintage after tasting our finished lineup of Pinot noirs is that we were able to produce incredibly compelling and unique wines consistent with the high quality our region is known for, despite very challenging conditions in the vineyards. As the 2013 Winemaker's Cuvée demonstrates, the best vineyards in 2013 have complex, nuanced aromatics reminiscent of cooler years with ripe, savory flavors and balanced weight across the palate, reminiscent of warmer years. This interesting combo makes the wines enjoyable now, but it should be interesting to see how these wines mature in bottle.

### **WINEMAKING**

**Whole Cluster:** Fermented 92% whole cluster on average

**Cold Soak:** 0-7 days pre-fermentation maceration

**Fermentation:** 7-19 days on average

**Total Skin Contact:** 13-19 days

**Barrel Aging:** 11 months in French oak barrels (12% new)

**Bottling Date:** September 6, 2014

**Alcohol:** 12.6%

**pH:** 3.53

**Production:** 239 cases