



WHITE ROSE ESTATE

Willamette Valley Pinot Noir 2014

The 2014 Willamette Valley Pinot noir is our largest blend including fruit from 8 outstanding vineyards in the northern Willamette Valley. It is a great expression of the vintage and an introduction to our Neo-Classical approach to winemaking. Generous fruit, moderate weight with a slight concentration and richness, an exotic bouquet of floral and spice notes and silky structure make this wine enjoyable early with the ability to evolve for 5-8 years in bottle. The stem influence adds complexity and texture while allowing a core of pure fruit to last throughout the experience.

The Vineyards

2014 was a year that pleased both vineyard managers and winemakers. Bud break was a couple weeks early at most sites and warm, dry conditions throughout the spring and summer resulted in an early harvest. It was a record year for heat accumulation, surpassing 2006, but fortunately we avoided extreme highs which can cause vine stress and result in over-ripe character and flavors. Yields were above average and although we dropped fruit in the vineyard, our target yield was 2.75 TPA instead of our usual 2-2.25 TPA, an attempt to avoid too much sugar accumulation in the clusters. Cooler nights and light rain in the latter half of September preserved freshness and balance. The fruit was harvested in pristine condition, a rare year where we didn't battle disease, pest nor bird pressure.

In The Winery

All vineyards were sorted and fermented with partial whole clusters ranging from 20-100%. The remaining fruit was destemmed. Total skin contact ranged from 9-20 days with an average of 14 days. All vineyards were basket pressed in our traditional wooden ratchet presses. All lots were racked once after the completion of malo-lactic fermentation. 12% new French oak was used in the blend and the wine was bottled after 11 months in barrel.

Technical Data

Vineyards: Durant (33%), Vista Hills (23%), Luciole (21%), Lia's (9%) La Dolce Vita (6%), Meredith Mitchell (3%), Saikkonen (3%), Domingo (2%)
Clones: Pommard, Wadenswil & Dijon 777, 115, 114, 667
Harvest: September 16th to 29th
Whole Cluster: 81% on average
Cooperage: 11 Months French Oak (12% new – Damy, Leroi, Allary)
Bottled: August 28, 2015
pH: 3.61
Alcohol: 13.9%
Production: 853 cases