

ESTABLISHED 2001

WHITE ROSE ESTATE

Vintners of Neo-Classical Pinot Noir

2014 Winemaker's Cuvée Pinot Noir

Each year we craft a blend that illustrates our best attempt, within the confines of what we are given by the vintage, of quintessential Pinot noir typicity. We call this blend the “The Neo-Classical Objective”. We also craft a blend of equal quality and pedigree of vineyards that exhibits a slightly more masculine character- more weight, density and structure with slightly riper tones and a touch more concentration. This blend is called the Winemaker's Cuvée.

VINEYARDS –Anderson Family Vineyard (24%), Vista Hills Vineyard (20%), White Rose Vineyard (16%), Luciole Vineyard (16%), Guillen Vinyard (12%), Lia's Vineyard (12%)

Age: Planted 1978-2006

Clone: Pommard, Dijon 115 and Dijon 777

Elevation: (450-870')

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

AVA: Willamette Valley

HARVEST DATE

Warm growing conditions throughout year led to an earlier than normal harvest. Luciole and Lia's Vineyard, both located in the Chehalem Mountains, were harvested on September 19th and 21st respectively. Anderson Family Vineyard in the Dundee Hills was harvest on September 22nd, followed by Vista Hills on September 23rd. Our estate vineyards, Guillen and White Rose were harvested from September 26th through September 29th. Yields averaged 2.2 to 3.25 TPA depending on vineyard/block.

WINEMAKING

Whole Cluster: Fermented 92% whole cluster on average

Cold Soak: 0-6 days pre-fermentation maceration

Fermentation: 7-13 days on depending on vineyard/lot

Total Skin Contact: 11-18 days

Barrel Aging: 11 months in French oak barrels (18% new)

Bottling Date: September 6, 2014

Alcohol: 13.5%

pH: 3.51

Production: 625 cases