



WHITE ROSE ESTATE

Dundee Hills Pinot Noir 2015

The Dundee Hills is our home AVA. We are fortunate to not only own two outstanding vineyards within the AVA, but also to have partnered with several other pedigreed, high-quality vineyards across the region. The 2015 Dundee Hills AVA Pinot noir is composed of all six vineyards we work with in the Dundee Hills AVA. Mostly higher elevation sites with vines that range from 15-40 years old, this blend reflects the vintage, region, and our modern approach to whole-cluster winemaking.

The Vineyards

2015 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 2014 at most sites, but fortunately we avoided extreme highs which can cause vine stress and result in over-ripe character and flavors. Yields were above average (slightly less than 2014) and although we dropped fruit in the vineyard, our target yield was 2.5-2.75 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 hand sorted and fermented 100% whole cluster in 2-6 ton stainless steel fermenters. Fruit across the board was received at the winery in impeccable condition with mature flavors and tannins. Average cold-soak macerations lasted 3 days prior to inoculation. Total skin contact ranged from 9-20 days with an average of 16 days. All vineyards were basket pressed in our traditional wooden ratchet presses. All lots were racked once after the completion of malo-lactic fermentation.

Technical Data

Vineyards:	White Rose (36%), Guillen (23%), Murto (14%), Vista Hills (11%) Anderson Family (8%) Olson (8%)
Clones:	Pommard, Dijon 115, 777, & 667, Wadenswil, Coury
Harvest:	September 10 th to September 27 th
Whole Cluster:	100% stem inclusion
Cooperage:	17 Months French Oak (13% new – Damy, Rousseau)
Bottled:	March 23 rd – 24 th , 2017
pH:	3.84
Alcohol:	13.6%
Production:	586 cases

Press

Light ruby-red. Deeply perfumed aromas of fresh dark fruits, incense and Asian spices pick up a mineral element with aeration. Juicy and seamless in texture, offering sappy blackberry, cola and violet pastille flavors that show very good focus and spicy lift. Conveys a suave mix of power and finesse and finishes very long and smoky, with a hint of vanilla and silky tannins lending shape and grip. -- Josh Reynolds (Vinous, 92pts)