

ESTABLISHED 2001

WHITE ROSE ESTATE

Vintners of Neo-Classical Pinot Noir

White Rose Vineyard

2015 Pinot Noir

VINEYARD

Age: Planted 1978-1981

Clone: Self-rooted Pommard

Soil: Jory (volcanic basalt)

Elevation: (780-870')

AVA: Dundee Hills

HARVEST DATE

Early bud-break and another warm growing season led to an early harvest that was about a month earlier than normal. The entire 9-acre vineyard was picked from September 22nd through September 23rd, our earliest harvest on record. Yields ranged from 1.76-2.44 TPA, block dependent.

WINEMAKING

Whole Cluster: Field sorted and fermented 100% whole cluster

Cold Soak: 0-4 days pre-fermentation maceration

Fermentation: Average of 13-16 days

Total Skin Contact: Average of 15-20 days

Barrel Aging: 19 months in French oak barrels (9% new)

Bottling Date: March 27th, 2017

Alcohol: 13.6%

pH: 3.78

Production: 541.5 cases

PRESS

Limpid red. Sexy, highly fragrant aromas of red fruit liqueur, Asian spices, incense and minerals, plus cola and floral pastille nuances. Palate-staining yet lithe, alluringly sweet raspberry, cherry pie and floral pastille flavors are energized by blood orange and smoky mineral flourishes. Fine-grained tannins lend shape and gentle grip to the impressively pure and focused finish, which displays excellent clarity and insistent cinnamon and floral pastille qualities. -- Josh Reynolds (Vinous 95pts)