



WHITE ROSE ESTATE

The Convivial Feast Pinot Noir 2016

The third consecutive warm vintage in a row in the Willamette Valley, 2016 was not quite as hot as 2014 or 2015, resulting in wines with ripe, mature flavors while maintaining incredible freshness, finesse, and elegance. The season started early and remained warm throughout the spring and summer. Fall weather was more moderate with warm days, cool nights, and remarkably little rain. Yields were very low due to both less fruit set, and also smaller berries and clusters.

We craft this blend by selecting barrels that offer generous fruit, enticing spice notes, and expressive aromatics--yielding a racy, hedonistic style. It is intended to be showier and more enjoyable early on than our other offerings, while holding true to our style. We encourage you to pull and cork and share at gatherings with friends and family.

The Vineyards

Guillen is the younger of our two estate vineyards, 3.6 acres planted in 2001 and located at our winery in the Dundee Hills. Vista Hills Vineyard is our adjacent neighbor to the north. Both vineyards are planted on volcanic soils (Jory) at elevations that range from 750-870'. We began working with both Lia's Vineyard and Luciole Vineyard in 2009. Both vineyards are located in the Chehalem Mountains AVA, with plantings from 1998-2006. Both are planted on volcanic soils (Jory, Nekia, Saum) at elevations that range from 500-600'. Yields at harvest ranged from 1.2-1.9 tons per acre. Fruit arrived in great condition—small, clean clusters with fully ripe flavors and mature tannins.

In The Winery

All lots were hand-sorted and fermented 100% whole cluster in 3-5 ton stainless steel fermenters. Some lots were inoculated immediately while others went through a 4-5 day cold soak. Two pump-overs were done each day during fermentation, with one or two gentle punch downs prior to being pressed in small, wooden, ratchet-style presses. Total skin contact ranged from 12-17 days. Wines were racked after m/L fermentation, topped every two weeks and bottled after 12 months in barrel.

Technical Data

Vineyards: Luciole (41%), Guillen (34%), Lia's (13%), Vista Hills (9%), field blend (3%)
Clones: Pommard (46%), Dijon 115 (47%), & Dijon 777 (7%)
Harvest: September 14th to September 25th
Whole Cluster: 100% stem inclusion
Cooperage: 12 Months French Oak (13% new – Rousseau, Leroi)
Bottled: September 28th, 2017
pH: 3.59
Alcohol: 13.5%
Production: 362 cases

Press

*Vivid red. Sexy, high-pitched aromas of fresh red berries, patchouli, candied rose and Asian spices. Silky, spicy and lithe on the palate, offering vibrant strawberry liqueur, blood orange, spicecake and floral pastille flavors and hint of smoky minerality. In an exotic, racy style, showing plenty of flavor intensity and zero excess fat. Closes very long and spicy, with a whisper of fine-grained tannins adding subtle grip. -- Josh Raynolds **Vinous** (93pts)*