

ESTABLISHED 2001

WHITE ROSE ESTATE

Vintners of Neo-Classical Pinot Noir

2018 Anderson Family Vineyard Pinot Noir

VINEYARD

Age: Planted 1991

Clone: Self-rooted Dijon 115 (65%), Dijon 777 (35%)

Soil: Jory (volcanic basalt)

Elevation: (250-450')

AVA: Dundee Hills

VINTAGE NOTES

While it was a warmer than average vintage, temperatures stayed in the low to mid 90s with few heat spikes, making for a balanced year with less widespread heat stress like in years prior, especially 2017. Low rainfall during late September and into October allowed winemakers to easily manage harvest, picking grapes when they wanted to, instead of dodging rain or having to pull fruit early. When moderately warm days occur along with cool nights, vines can rest in the evening and concentrate efforts on developing more fruit complexity and flavors. Ideal conditions like this occurred throughout Oregon in 2018.

Oregon Harvest Report, Oregon Wine Board (2018).

WINEMAKING

Harvest Date: 9/29/18

Whole Cluster: Fermented 100% whole cluster

Fermentation: 15 days

Barrel Aging: 12 months in French oak barrels (15% new)

Alcohol: 13.2%

pH: 3.83

Production: 100 cases